

SUMMARY

Canning characteristics of sweetpotatoes of the 049 cultivar were studied. Canned products in 1/2 inch dice resulted to have the best conditions for canning among four different sizes of sweetpotatoes canned without skin. The best processing conditions for dice were 240°F retorting for 15 minutes and filled with either 1.5% salt or the combination of 3.5% sugar plus 1.5% salt.

Two sizes of whole sweetpotatoes ranging from 1.0 to 1.3 inches and 1.3 to 1.8 inches in diameter were canned. They were canned in the combination of 3.5% sugar plus 1.5% salt. Either one or another size presented excellent canning potential, giving a product of very attractive appearance and a drained liquid of low viscosity.

A series of preliminary tests during this experience allowed us to select the above conditions for canning of this variety. Analyses done during the first two months of storage showed a better behavior in whole canned product than cans containing dice. Further studies will let us to know much more about the canning characteristics of this cultivar.