

Canadian Food

Agence canadienne Inspection Agency d'inspection des aliments

METAL CAN DEFECTS

Identification and Classification Manual





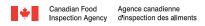
Metal Can Defects Identification and Classification Foreword

FOREWORD

An important element in the production of any safe, wholesome and good quality canned product, is that each container meets certain recognized standards. Occasionally events occur which result in a canned product not complying with the accepted can manufacturer's guidelines. In order to assist in the communication of problems associated with the integrity of hermetically sealed containers, a standardized terminology and description must be available.

This manual provides for standardized classification criteria as well as uniform terminology for the assessment of container integrity. Information provided in this manual will form an important part in the implementation of any quality management program for canneries, as well as providing the compliance classification for any import sampling plan.

In our efforts, jointly with the Fishing Industry of Canada, to protect and enhance Canada's image as a supplier of safe and good quality fish products to world markets, this manual will form an important contribution to a series of fish inspection manuals.



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