**Таблица температур стерилизации мясных консервов внутри стеклянной таре ёмкостью 0,5л и 1 л. Синим обозначена температура ниже кулинарной готовности, жёлтым температура готовности продукта, зелёный температура стерилизации. Время в минутах, температура в цельсиях.**

|  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
|  | Стерилизация на пару | | | | | | | | |
| **Время в автоклаве** | | **Банка 0,5 литра** | | | | **банка**  **1 L** | | | |
|
| **Температура в банке** | | **Температура в автоклаве** | | **Температура в автоклаве** | | **Температура в банке** | |
| **0:0** | | **20,8** | | **18** | | **18,5** | | **17.6** | |
| **0:05** | | **21,1** | | **30** | | **70** | | **17.7** | |
| **0:10** | | **26,3** | | **101** | | **110** | | **17.9** | |
| **0:15** | | ***26,8*** | | ***112,8*** | | **120** | | **18.4** | |
| **0:20** | | **43,4** | | **120** | | **120** | | **20.2** | |
| **0.25** | | **56** | | **120** | | **120** | | **24.8** | |
| **0:30** | | **70** | | **120** | | **120** | | **33,6** | |
| **0:35** | | **93** | | **120** | | **120** | | **43,2** | |
| **0:40** | | **106** | | **120** | | **120** | | **52,5** | |
| **0:45** | | **110,9** | | **120** | | **120** | | **63,2** | |
| **0:50** | | ***115,7*** | | ***120*** | | **120** | | **75,4** | |
| **0:55** | | **117,5** | | **120** | | **120** | | **86,6** | |
| **1:00** | | **118,1** | | **120** | | **120** | | **98,9** | |
| **1:05** | | **118,6** | | **120** | | **120** | | **108,5** | |
| **1:10** | | ***119*** | | ***120*** | | **120** | | **113,2** | |
| **1:15** | | **119,2** | | **120** | | **120** | | **115,8** | |
| **1:20** | | **119,3** | | **120** | | **120** | | **117** | |
| **1:25** | | **119,5** | | **120** | | **120** | | **117,8** | |
| **1:30** | | **119,5** | | **120** | | **120** | | **118,3** | |
| **1:35** | |  | |  | | **120** | | **118,7** | |
| **1:40** | |  | |  | | **120** | | **119** | |
| **1:45** | |  | |  | | **120** | | **119,2** | |
| **1:50** | |  | |  | | **120** | | **119,3** | |
| **1:55** | |  | |  | | **120** | | **119,4** | |
| **2:00** | |  | |  | | **120** | | **119,5** | |
| **2:05** | |  | |  | | **120** | | **119,5** | |
| **2:10** | |  | |  | | **Отключение** | | **питания** | | Разница Т. |  |  |
| **2:15** | |  | |  | | **104,5** | | **118,2** | | +4 |  |  |
| **2:20** | |  | |  | |  | |  | |  |  |  |
| **2:25** | |  | |  | | **94,2** | | **115,2** | | +11 |  |  |
| **2:30** | |  | |  | |  | |  | |  |  |  |
| **2:35** | |  | |  | | **84** | | **111,8** | | +28 нельзя резко охлаждать, большая разница температур и давления |  |  |
| **2:40** | |  | |  | |  | |  | |
| **2:45** | |  | |  | | **78,3** | | **108,8** | |
| **2:50** | |  | |  | |  | |  | |
| **2:55** | |  | |  | |  | |  | |
| **3:00** | |  | |  | |  | |  | |
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