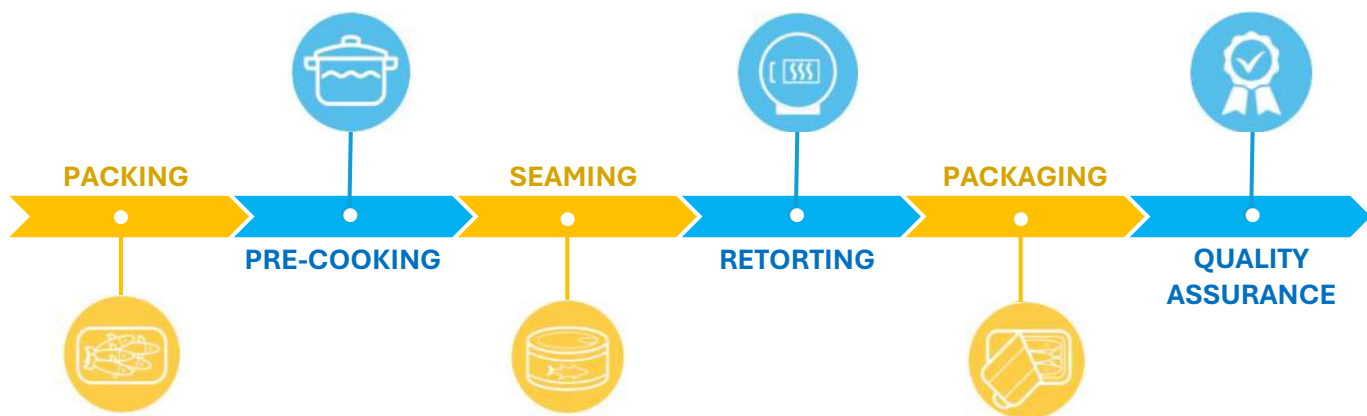


LEARN ABOUT SARDINES



PACKING

Several types of lines are used to pack Brunswick Sardines, such as the traditional hand packing line, a semi-automatic packing line, and a fully-automated line.



PRE-COOKING

Cans containing fish are placed onto racks, which are then placed into a pre-cooker which uses steam for cooking, reducing the moisture content and firming the fish.



SEAMING

The cooked cans are taken out of the racks and placed onto the seaming line where Brunswick's delicious sauces are added before the cans are sealed.



RETORTING

The retort is a high-pressure vessel used for cooking and sterilization. Upon completion the cans are removed, drained and cooled before handling. During this stage, the bones in the sardines (a great source of calcium) are softened.



PACKAGING

The last step of the packing process is to put the cans into the final packaging. Brunswick products are then shipped to over 50 countries around the world.



QUALITY ASSURANCE

Brunswick operates under rigorous quality and food safety standards at each stage of the process, including a Quality Management Plan approved by the Canadian Food Inspection Agency (CFIA).

BRUNSWICK
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