

Method for producing canned meat includes steps in which the raw meat is prepared, ground, mixed with a flavoring additive, heat-treated, packed into containers, hermetically sealed, and sterilized. The mixture of ground raw meat and salt is subjected to preliminary heat treatment on a surface heated to 150–180 °C for 5–6 minutes. The processed mixture of components is packaged in heat-resistant polymer consumer containers, bay leaves and black peppercorns are added. The containers are sealed and sterilized at a temperature of 115–120 °C and a counterpressure of 0.15–0.22 MPa for 16–18 minutes.