

Adapted by Ingenio.

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TWELVE IDEAS YOU SHOULD KNOW ABOUT NICOLAS FRANÇOIS APPERT

Have you ever wondered who had the idea to preserve food in glass containers or cans? Let me tell you that our guest today is the person who created the procedure that permits preserving food for a longer time without losing its characteristics



1 Nicolas Appert, the French chemist that we are presenting you today, was born in Châlons-sur-Marne, France on November 17th, 1749, that is to say in the middle of the 18th century.

2 His father was an hotelier, had an inn called "Cheval Blanc" but in 1750 he decided to settle with his family in the "Hotel du Palais" in Chalons. He wanted Nicholas to be devoted to the same, but Nicholas dreamed with being a cook.

3 And not only he prepared to be a cook, but also he learned confectionery, from 1775 he worked as a chef for the Princess of Forbach, she was a very greedy and demanding lady with food, that lived in Paris.



Ilustraciones: Erick Yovanny Montaña Atencio



8 Years later his method (which used glass jars) improved when in 1810 the English invented the tin. The same year he published the book "The art of preserving for several years all animal and vegetable substances".

9 At the beginning and in his honor the procedure was known as appertization, but once enhanced by Louis Pasteur in 1864 was called pasteurization.

10 En1852 physical Raymond-Chevallier, his nephew, invented the autoclave a device that enables heating food under pressure, accelerates and improves food sterilization.

11 The basis of food packaging, as practiced today, is found in the theory of Appert who argues that 'cleanliness and hygiene in the handling and preparation of food and heating in sealed airless containers, would keep them in good conditions'.

12 Despite being a talented researcher, his invention was patented in the US not in France; therefore Nicholas was forgotten by all and died in misery when he reached 92, the first of June of 1841 in Massy, France. In this town there is a street named after him, as posthumous recognition of the great service he rendered to food.

* These 12 ideas about Nicolas François Appert life resulted from an exhaustive search on different sources of public domain. The text was prepared, reviewed and approved by the Editorial Committee of the **Ingenio** Magazine.

4 In 1780 he opened a food shop in the Rue des Lombards, where he had the idea that food could remain intact, without losing its nutritional qualities, if it were closed hermetically and boiled in water at 100 ° C.

5 But in 1795 the French army offered twelve thousand francs to anyone able to invent a system to preserve food, the first to get it simply was Mr. Appert and then the Emperor Napoleon supported his initiative enthusiastically.

6 In 1804 he founded the first commercial canning factory in the world in Massy, where he also acquired several hectares of land dedicated to the cultivation of peas and beans that later retained to be sold and consumed.

7 The prize was given to the army confectioner Nicolas Appert in 1809. Acknowledging that Appert important work, contributed to a successful military campaign.

