



Food Science Extension

The Department of Food Science & Technology
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**PROCESS APPROVAL
FOR ACIDIFIED FOOD PRODUCTS**
(for Georgia Residents only)

PLEASE NOTE: This form is intended **only for an acidified food product** that is to be shelf-stable, packaged in a sealed and labeled can/jar/bottle. Once your process for this product is approved, a letter of process approval will be issued to the Georgia Department of Agriculture’s Manufactured Foods Division, who will then contact you.

Please allow at least two weeks per product from the date we receive all of your information and payment. This form can be saved to your computer, then print and fax to (706) 583-0992, or mail a copy of this form with your payment to the address above. Payment in advance is required. Use the separate EFS Services Payment Form to calculate your fees, then print and fax it to (706) 583-0992 or mail with your product information and samples.

Product Name:	
Company	CO-PACKER (if used)
Contact	Co-Packer Contact
Owner	
Address	Phone
City/State/Zip	Email
County of Residence	Send a copy of this form with one sample of this product, packaged as it will be when it goes on the market, to: Process Approval UGA Extension Food Science 240 Food Science Bldg. 100 Cedar St. Athens GA 30602-2610
Contact Phone	
Contact Email	
<p>If you plan to process an acid or acidified product yourself in a licensed and inspected commercial kitchen, you must have completed and passed Better Process Control School training prior to requesting a Process Approval for any acidified product. If you use a co-packer, have them fax or email their BPCS certificate.</p> <p style="text-align: center;">passed the Better Process Control School at (location)</p> <p>on</p> <p style="text-align: center;">Fax BPCS certificate to (706) 542-9066 or scan and email to prosapr@uga.edu.</p>	

PROCESSING INSTRUCTIONS for

Recipe/Formulation of Your Product – List all ingredients in your recipe for one batch of product, using accurate measurements (i.e., grams, pounds, ounces, etc., not "pinch"!). Household measure is acceptable, but weight measurements are preferred (grams, pounds, weight ounces, etc.).

If a commercially prepared product (such as mustard or mayonnaise) is used in your recipe, please send the ingredient label with your sample. A clear photo will work. If using an ingredient from a specific company, include company name and full ingredient name in the blank. Indicate if only this brand will be used for your product. If a food additive (i.e., gum, preservative, etc.) is used, type the name of ingredient as given by your supplier.

<i>Amount</i>	<i>Unit of Measure</i>	<i>Ingredient</i>
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Process for

Company

pH Testing

Contact your processing authority for assistance in determining the “raw” or “natural” pH of your low-acid ingredients before adding the acidifier, as required on the FDA Form 2541e.

pH of Acidifying agent(s) used in this product (to nearest hundredth - e.g., 3.25)*

* Pour a small amount of the acidifying agent (about ¼ cup) into a clean jar or cup and take pH with calibrated pH meter and probe, to the nearest hundredth (two numbers after decimal). Do not measure in the bottle. Enter pH in the box beside only the acidifier(s) below used in your recipe. Leave the other boxes blank.

Vinegar / Acetic Acid

White Vinegar

Apple Cider Vinegar

Citric Acid

Tomato

Lime Juice

Lemon Juice

Other Acidifer (please type name and its pH below):

Method of acidification:

Batch

Direct

Indirect

Preservatives used (if any):

Equilibrium pH of product (24 hours after processing) (to nearest hundredth - e.g., 3.97)**:

** Open one container of product 24 hours after processing and packaging/sealing. Using a clean probe and calibrated pH meter to take pH reading. Be sure the sample is at room temperature when measuring pH!

Product Classification *(to be completed by process authority)*

Based on the recipe, product formulation, and the maximum equilibrium pH, this product has been classified under 21 CFR 114 as:

Acid

Acidified

Exempted Product

Reviewer's Comments

Process for

Company

Containers & Closures * Check here if using more than one container size/shape.
(Note: Different container sizes must be filed on a separate FDA form 2541e)

Container 1 Type:	Glass Bottle	Glass Jar	Plastic (PET) Bottle
	Metal/steel can	Aluminum can	Flexible Pouch

Container not listed above - please give details below:

Container 1 Shape:	Round	Square	Rectangular	Irregular
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Container 1 Dimensions (in inches only): *

Length	Width	Height	Thickness (Pouch only)	Volume (fl. oz., to the nearest whole number)
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The FDA container dimension codes for Container 1 are:

* See details for calculating the container dimension code in the box below

Length	Width	Height	Thickness (Pouch only)
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Container 2 Type:	Glass Bottle	Glass Jar	Plastic (PET) Bottle
	Metal/steel can	Aluminum can	Flexible Pouch

Container not listed above - please give details below:

Container 2 Shape:	Round	Square	Rectangular	Irregular
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Container 2 Dimensions (in inches only): *

Length	Width	Height	Thickness (Pouch only)	Volume (fl. oz., to the nearest whole number)
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The FDA container dimension codes for Container 2 are:

* See details for calculating the container dimension code in the box below

Length	Width	Height	Thickness (Pouch only)
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* FDA uses a two-part code for the dimensions of the container measured in inches. This information is critical for completing your scheduled process filing on FDA form 2541e.

The first part of the code is the whole number of inches in the dimension. The second part represents the fraction of inches in sixteenths.

For example:

1. If the dimension is a whole number in inches, create the code with that number and two zeros. 4 inches = 400
2. If the dimension is 5 15/16 inches, create the code from 5 and 15 = 515
3. If the dimension is 3 3/4 inches, convert the 3/4 inch to sixteenths (12/16), then create the code = 312
4. If the dimension is 4 and 1/8 inches, convert the 1/8 inches to sixteenths (2/16), then create the code from 4 and 2 = 402

Process for

Company

Closures/Caps to Be Used for this Product

One-piece screw-on lid with seal

Two-piece lid with seal and screw-on ring

Heat sealed foil with plastic cap

Tamper-evident safety seal

Other Closure(s) used - *provide details below*

Product Cooking/Heating (if applicable):

Equipment used for product cooking/heating:

Steam Jacketed Kettle

Pressure Cooker

Kettle/Pot

Manufacturer Name:

Model:

Heating Medium:

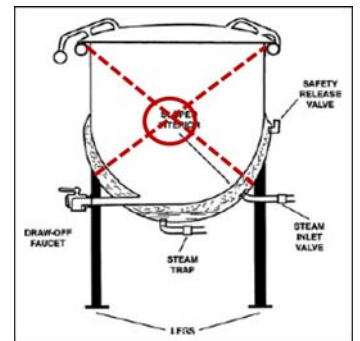
Temperature of Mixture Before Start of Cooking: °F

Maximum Cooking Temperature: °F



Measure at the geometric center of cooking vessel

Please give details of any special features on your thermal processing equipment (such as a mixer - self-propelled, hand-held, or motorized external add-on, etc.):



Process for

Company

SCHEDULED PROCESS APPROVAL – *FOR PROCESS AUTHORITY USE ONLY*
To be calculated by the process authority

Least Sterilizing Value: Not applicable F₀ IS Value

Least Sterilizing Value for this Process:

Start Temp (center) °F Processing Time min.

Death Rate (z value) °F Ref. Temp. °F

Least Sterilizing Value (F₀) min. pH of furnished sample

(Attach EFS pH report to this record)

Comments from process authority:

DISCLAIMER: UGA Food Science Extension will not be held liable and/or responsible for any missing or incorrectly reported information on the attached form.

This process (as given in the attached form) meets the requirements for processing an acidified product. This approval is given based solely upon the information provided. If any changes are made to the recipe or processing of this product by the manufacturer, this approval becomes null and void. Contact EFS to submit a revision to update this product approval.

This process has been approved by _____ **Date** _____

William C. Hurst, Ph.D. _____ **OR Anand Mohan, Ph.D.** _____