

Is your product an “acidified-low acid food”?

Shelf-stable low acid and acidified low acid foods are regulated under the Code of Federal Regulations (CFR) 21CFR113 <http://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/CFRSearch.cfm?CFRPart=113> and 21CFR114 <http://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/CFRSearch.cfm?CFRPart=114>

To determine if your product falls under these regulations, answer the following questions:

1. My product will be distributed and sold at room temperature.

NO Refrigerated or frozen foods currently do not fall under pH control regardless of pH or water activity

YES proceed to question 2

2. My product has a water activity of greater than 0.85.

NO a food with a water activity <0.85 does not fall under pH control regardless of product pH

YES proceed to question 3

3. My product has a pH of greater than 4.6.

YES low acid foods fall under CFR 21-113. The heating process must be determined by a qualified person, (thermal process authority) and supervisors for the acidification heat processes must have passed the Better Process Control School (see http://ucfoodsafety.ucdavis.edu/Better_Process_Control_Schools/)

NO acidified low acid products usually need to be submitted to the state laboratory for product and process approval (see exceptions).

Exception	Example
naturally acidic foods	canned peaches
jams or jellies or preserves (as defined by standard of identity)	strawberry jam
dressings and condiment sauces containing small amounts of low acid foods such that the pH is not different from the acid or acid food	tarragon vinegar
microbially fermented foods	sauerkraut

In California low acid and acidified low acid foods fall under the California Cannery Regulations. You should consult the following web page for further information on processing these food products in California.

<https://archive.cdph.ca.gov/programs/Pages/fdbCAN.aspx>

(5/1/17 – ZG)