



Acidified Foods (21 CFR 114)
Wednesday, October 5th, 2016
UC Davis Activities and Recreation Center
Meeting Room 1



Agenda

	Topic	Contents	Instructor
8:30 am		Registration	
9:00 am	Introduction	Introduction of Program and Course Introduction of Participants	All
9:15 am	Lecture 1: Understanding pH and water activity	pH measurements and pH meter calibration, sample preparation and measurement, including examples of acid penetration, equilibrium pH, and buffering capacity, water activity and water activity measurements	Linda Harris
10:30 am	Break		
11:00 am	Laboratory 1: Understanding pH and water activity	Calibration of pH meters, sample preparation, pH measurements, sample records Calibration of water activity meters, measurements, sample records	Linda Harris
12:00 pm	Lunch		
12:45 pm	Lecture 2: Containers and closures	Containers and container closures, container sterilization, monitoring and record keeping	Nina Parkinson
1:30 pm	Laboratory 2: Container Closures	Container closures evaluation, sample records	Nina Parkinson
2:00 pm	Lecture 3: Filing your process	When does 21 CFR 114 apply? When is a food an acidified food? How to register & file with the State of California, with FDA, process authority letters, paper filings and online filings, sample records	Nina Parkinson
3:15 pm	Break		
3:45 pm	Laboratory 3	Records and record review	Nina Parkinson
4:15 pm	Review, questions, discussion		Linda Harris
5:00 pm	End		