



**Acidified Foods (21 CFR 114)**  
**Monday, September 18, 2017**  
**RMI Brewery, Winery, and Food Pilot Plant**  
**Room 1104-1106**



**Agenda**

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