



Acidified Foods (21 CFR 114)
Thursday, September 26, 2019
RMI Brewery, Winery, and Food Pilot Plant
Room 1104-1106



Agenda

	Topic	Contents	Instructor
8:30 am		Registration	
9:00 am	Introduction		Erin DiCaprio
9:10 am	Lecture 1: Understanding pH in formulated products	Equilibrium pH, buffering capacity, sample preparation and measurement, water activity and water activity measurements	Erin DiCaprio
10:00 am	Break		
10:15	Lecture 2: Containers and closures	Containers and container closures, container sterilization, monitoring and record keeping	Nina Parkinson
10:45 am	Laboratory 1: Understanding pH, water activity and container evaluations	Calibration of pH meters, sample preparation, pH measurements, calibration of water activity meters, water activity measurements, vacuum measurements, pull-up and security evaluations	Erin DiCaprio, Nina Parkinson
12:00 pm	Lunch		
12:45 pm	Lecture 3: Thermal process and filing forms	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	Nina Parkinson
1:30 pm	Laboratory 2: Formulation and process	Understand how to fill out a formulation sheet, what details are important and why.	Nina Parkinson
2:30 pm	Break		
2:45 pm	Lecture 4: Record requirements	Overview of records required for acidified food production and record verification procedures.	Nina Parkinson
3:15 pm	Laboratory 3: Developing and evaluating records	Using an assigned product, determine what type of forms are required and the data that must be recorded.	Erin DiCaprio, Nina Parkinson
3:45 pm	Lecture 5: FSMA Preventive Controls for Human Food	What is 21 CFR 117 and how does it impact production of acidified foods? Are there exemptions for processors covered by 21 CFR 114?	Erin DiCaprio
4:15 pm	Review, questions, discussion		
5:00 pm	End		