

FOOD PROCESSING

Processors of jams and jellies that do not use the standardized recipes available on the website for the National Center for Home Food Preservation (www.uga.edu/nchfp) are required to have process reviews on each of their products to ensure the final product is safe and shelf stable. Process reviews also determine whether a processed food is an acid food or acidified food and whether it can be made in a residential kitchen or requires a commercial facility.

Processors of acidified foods are required to have a commercial facility and have their products and processes evaluated by a food processing authority in compliance with the Code of Federal Regulations, Title 21 Part 114 (21CFR114) and Part 110 (21CFR110). Within 21CFR114, acidified processors are required to attend and satisfactorily complete a Better Process Control School for acidified foods. A current list of facilities offering this certification can be found at www.gmaonline.org/events.

Thermal processors of low-acid foods in hermetically sealed containers shall comply with the applicable federal regulations under the Code of Federal Regulations, Title 21 Part 113 (21CFR113) and Part 110 (21CFR110). Low-acid food processors are required to attend and satisfactorily complete a Better Process Control School for the thermal processing of low-acid foods. A current list of facilities offering this certification can be found at www.gmaonline.org/events.

The following is a list of some food processing authorities as referenced in He-P 2310.05 (b). Please contact the facility for current charges for testing.

FOOD PROCESSING AUTHORITIES

UNIVERSITY OF MAINE
Dept of Food Science & Human Nutrition
5735 Hitchner Hall
Orono, ME 04469-5735

Contact: Alfred Bushway, PhD
Telephone: 207-581-1629
E-mail: bushway@maine.edu
website: www.umaine.edu/foodinfo

Services: process reviews for acidified foods, jams and jellies

CORNELL UNIVERSITY
NYSAES, Food Research Lab
630 West North Street
Geneva, NY 14456

Contact: Olga Padilla-Zakour, PhD
Telephone: 315-787-2259
E-mail: qip1@nysaes.cornell.edu
website: www.nysaes.cornell.edu/necfe

Services: process reviews for acidified foods, tomato-based products and processed fish
Better Process Control School

RUTGERS UNIVERSITY
Center for Advanced Technology
Food Development & Manufacturing Center
120 New England Avenue
Piscataway, NJ 08901

Contact: William Franke, PhD
Telephone: 732-445-6130
E-mail: franke@aesop.rutgers.edu
website: <http://caft.rutgers.edu>

Services: process reviews
Better Process Control School

UNIVERSITY OF WISCONSIN - Madison
1605 Linden Drive
Room 203A
Madison, WI 53706

Contact: Barbara Ingham, PhD
Telephone: 608-263-7383
E-mail: bingham@wisc.edu
website: www.foodsafety.wisc.edu

Service: process reviews for acidified foods, non-standard jams and jellies
Better Process Control School, additional training for acidified food processors