

# ATTENTION

## ACIDIFIED FOOD PROCESSORS

APRIL 14, 2015

NORTH WEST COLLEGE - SAGERBERG ROOM 70

POWELL, WY

*ACIDIFIED FOOD PROCESSING COURSE IS BEING OFFERED IN WYOMING  
LIMITED TO 40 PARTICIPANTS*

### WHO SHOULD ATTEND?

*Any acidified food processor or potential processor who has not met the requirements of the Federal Code of Regulations 21 CFR Part 114.10 that states operators shall have personnel to supervise processes that have completed an approved course.*

Those processors that meet the following definition should attend the acidified food course:

- FDA's 21 CFR part 114 defines acidified as "low acid foods to which acid(s) or acid food(s) are added; these foods may include, but not limited to, beans, cucumbers, cabbage, artichokes, cauliflower, peppers, salsas, some sauces, and fish, singly or in any combination. They have a water activity greater than 0.85 and have a finished equilibrium pH of 4.6 or below.
- Some other foods that are included are foods that are standardized and non-standardized food dressings and condiments.
- Foods that are exempt are stored, distributed, and retailed under refrigeration.
- Most jams and jellies are exempt, except for certain processes such as low sugar or sugar free, and that are not high acid fruits, such as pear, pepper jellies, etc.
- Also topic of discussion will be fermented foods such as sauerkraut.

### COURSE TOPICS:

- FDA Regulations
- Microbiology of Thermally Processed Foods
- Principles of Acidified Foods
- Food Container Handling
- Records and Recordkeeping
- Hands on Exercises with pH Meters
- **BONUS** - bring your product(s) and they will be shipped for testing. **ONE** processing letter will be issued for **FREE**. Each additional letter will be **\$50** payable by check or cash. (*The usual cost is \$150.00 per product*).

- Registration fee is **\$75.00 per participant**
- Deadline for registration is **APRIL 10, 2015**
- Lunch and breaks are included
- Instructor: **Brian Nummer, PhD** - Utah State University - Logan, Utah.
- Course sponsored through WDA Specialty Crop Grant Program
- Most other Acidified Food Courses cost \$400-\$1000 plus travel expenses
- Register online at <https://powellacidifiedfood.eventbrite.com>
- **Registration 7:00 - 8:00am Training begins promptly at 8:00am**

### QUESTIONS ???

Linda Stratton at [linda.stratton@wyo.gov](mailto:linda.stratton@wyo.gov) or 307-777-6592.



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