

FORM APPROVED: OMB NO. 0910-0037
EXPIRATION DATE: 8/31/2011
See Burden Statement on page 3.
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FOOD PROCESS FILING FOR ALL METHODS EXCEPT LOW-ACID ASEPTIC

A. PRODUCT

Name, Form or Style, and Packing Medium:

pH: (Before Acidification)

Governing Regulation:

- low-acid (21 CFR 108.35/113)
acidified (21 CFR 108.25/114)

Type of Submission:

- new
replaces
cancels

Process Use:

- scheduled
alternate for
emergency for

B. PROCESSING METHOD

NAME OF STERILIZER (MFR. & TYPE)

HEATING MEDIUM (e.g., Steam, water, immersion or spray, steam-air)

- Still
Horizontal
Vertical
Divider Plates
Crateless
Bottom Surface
Solid
Perforated

- Agitating
End over End
Axial
Continuous
Batch

- Hydrostatic
Inner Chain only
Outer Chain only
Both Inner and Outer Chain
Single Chain
Multiple Chain

- Flame

- Other (explain)

- Acidified

Maximum Equilibrium pH:
Method of Acidification:
Acidifying Agent:
Pasteurization Method:
Preservative Used:
Concentration:

CONTAINER TYPE:

- Tinplate/Steel Can
Aluminum Can
2-piece
3-piece
Welded
Cemented

- Glass or Ceramic
Flexible Pouch (specify material):

- Semirigid (specify material):
Seal Method
Other (specify):
Lid
Body

PROCESS ESTABLISHMENT SOURCE (Limit entry to 30 characters)

DATE LAST ESTABLISHED

PROCESS RECOMMENDATIONS ATTACHED?

YES NO

C. CRITICAL FACTORS: AS DELINEATED BY PROCESS AUTHORITY TO ASSURE COMMERCIAL STERILITY (Check or Describe)

- None of the following
Maximum Water Activity (a_w)
Consistency / Viscosity
Value
Units
Method Name
Temperature
Container Position in Retort
Nesting of Containers
Fill Method
Hand or Volumetric
Vibrating or Tumble
Other (specify)
% Solids
Solid to Liquid Ratio (wt. to wt.)
Drained wt./Net wt. Ratio

- Arrangements of Pieces in Container
Formulation Changes
Preparation Method
Product Quality
Matting Tendency
Layer Pack
Max. Flexible Pouch/Semirigid Container Thickness in Retort
Max. Residual Air (Flexible Pouch/Semirigid Container)
Particle Size
Syrup Strength
Starch Added
Max. %
Type
Other Binder
Min. % Moisture of Dry Ingredients
Other (specify)

- AP
FC
PM
PQ
MT
LP
MP
MR
PS
SS
SA
OB
MM
OT

LACF Contact Information

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