

FDA 2541g

Step 1 – Section A

The screenshot shows the AF/LACF (Acidified/Low Acid Canned Foods) web application interface. At the top, there is a navigation bar with the AF/LACF logo, the text "Acidified/Low Acid Canned Foods", and the FDA logo. To the right, there are links for "FURLS HOME" and "AF/LACF HOME". Below the navigation bar is a progress indicator showing steps from Step 01 to Step 09, with Step 01 highlighted. A "Get Help" link is visible in the top right corner.

SECTION A PRODUCT INFORMATION

Note: Section A.1 (Food Product Group) requests optional information.

>> Clear

1. (Optional) Select one Food Product Group. If there is no single best Food Product Group that applies, select Other.

Aquaculture Seafood (e.g., farming of aquatic organisms including fish, mollusks, crustaceans, etc.)

2. Enter Product Name (e.g., soy sauce (low sodium), fish sauce, sriracha sauce, chowder sauce (with or without Jalapeno Peppers), etc.)

crabmeat in water

3. What is the form of the product?

<input checked="" type="checkbox"/> Chunks (e.g., chunks, nuggets, etc.)	<input type="checkbox"/> Pieces
<input type="checkbox"/> Cut	<input type="checkbox"/> Round/Spheres
<input type="checkbox"/> Diced	<input type="checkbox"/> Shredded/Julienne
<input type="checkbox"/> Milled	<input type="checkbox"/> Sliced (e.g., slices, quarters, strips, etc.)
<input type="checkbox"/> French Cut	<input type="checkbox"/> Spears/Sticks
<input type="checkbox"/> Liquid (i.e., all liquid no solids)	<input type="checkbox"/> Whole
<input type="checkbox"/> On the Cob	<input type="checkbox"/> Other
<input type="checkbox"/> Paste/Purée	

4. What is the packing medium?

<input type="checkbox"/> Brine
<input type="checkbox"/> Cream/Sauce/Gravy
<input type="checkbox"/> Oil
<input type="checkbox"/> Solid (no packing medium)
<input type="checkbox"/> Syrup
<input checked="" type="checkbox"/> Water
<input type="checkbox"/> Other

<< Back >> Save & Exit >> Continue

<< Cancel & Start Again

Step 2 – Section B

The screenshot shows the AF/LACF web application interface for Step 2 - Section B: Governing Regulation. The navigation bar and progress indicator are consistent with Step 1, with Step 02 highlighted. The "Get Help" link is also present.

SECTION B GOVERNING REGULATION


Click [here](#) to refer to the precursor questions in the instructions.

Low-acid (21 CFR 108.35/113)

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Step 3 – Section C

AF/LACF Acidified/Low Acid Canned Foods  [FURLS HOME](#)
[AF/LACF HOME](#)

Step 01 Step 02 Step 03 Step 04 Step 05 Step 06 Step 07 Step 08

Get Help ?

SECTION C CONTAINER TYPE

Note: The maximum allowed file size is 50 MB. The accepted file types include the following: jpg, doc, docx, txt, xls, xlsx, pdf, gif and rtf.

Note: If the product is not packaged in one of the container types identified below, select Other.

>> Clear

Select one:

1. Aluminium/Tinplate/Steel Can

a) What is the shape of the container? Oval

b) How many pieces are used to construct the container?

I. 2-pieces

II. 3-pieces How is the side seam sealed? Please Select


2. Ceramic/Glass

3. Flexible Pouch

4. Retortable Paperboard Carton

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 << Cancel & Start Again

Step 4 – Section D

AF/LACF Acidified/Low Acid Canned Foods  [FURLS HOME](#)
[AF/LACF HOME](#)

Step 01 Step 02 Step 03 Step 04 Step 05 Step 06 Step 07 Step 08

Get Help ?

SECTION D CONTAINER SIZE

Note: Section D.1 (dimensions) is required information; however, volume is acceptable for container size in lieu of container dimensions if package sterilizer does not depend on the container dimensions. Section D.3 (net weight) is optional information.

>> Clear

1. Dimensions:

a) 415 Diameter 615 Height

2. Volume: . Please Select

3. Net Weight (Optional): . (enter in ounces)

<< Back >> Save & Exit >> Continue
 << Cancel & Start Again

Step 5 – Section E

Note: The maximum allowed file size is 50 MB. The accepted file types include the following: jpg, doc, docx, txt, xls,xlsx, pdf, gif and rtf.

1. Product Sterilization:

a. What is the finished equilibrium pH of the product after processing? .

b. Heating Method

i.

ii. What is the Thermal Expansion Coefficient? .

iii. Where is the product flow rate controlled?


c. What is the Manufacturer's name and the model number of the Product Sterilization System?

d. What is the Process Source of the Product Sterilization System?

Attach Process Source document:

e. What is the date of the Process Source Document of the Product Sterilization System (mm/dd/yyyy)?

Step 6 – Section F

AF/LACF Acidified/Low Acid Canned Foods |  » FURLS HOME
» AF/LACF HOME

Step 01 Step 02 Step 03 Step 04 Step 05 **Step 06** Step 07 Step 08

Get Help ?

SECTION F PRODUCT CRITICAL FACTORS

Note: The maximum allowed file size is 50 MB. The accepted file types include the following: jpg,doc,docx,txt,xls,xlsx,pdf,gif and rtf.

Complete all product critical factor questions as delineated by process authority to assure commercial sterility.

>> Clear

- Does the product contain particulates? Yes No
- Does the product contain any dry ingredients that are hydrated before processing the product? Yes No
- Does the % total solids affect the heating of the product during processing? Yes No
- Is the finished equilibrium pH of the product after processing (identified in Section E) critical to the process? Yes No
- What is the flow correction factor used during the scheduled process? ▼

Step 7 – Section G

SECTION G PACKAGE STERILIZATION SYSTEM AND SUPPLEMENTAL INFORMATION

Note: The maximum allowed file size is 50 MB. The accepted file types include the following: jpg,doc,docx,txt,xls,xlsx,pdf,gif and rtf.

>> Clear

1. Sterilization System

- What is the Manufacturer name and the model number of the sterilization system used to sterilize the packaging of the product?
- What is the Process Source of the Package Sterilization System?
- What is the date of the Process Source of the Package Sterilization System (mm/dd/yyyy)?
- Supplemental Submission Identifier (SUP SID): ▼

Please select the document:

	File Name	File Size (MB)
<input checked="" type="radio"/>	Sup SID Critical Factors_20140717141333092.xls	0.0303
<input type="radio"/>	Sup SID Critical Factors_20140627080248298.xls	0.0303

Attach Supplemental Information:

Step 8 – Section H

Acidified/Low Acid Canned Foods

[FURLS HOME](#)
[AF/LACF HOME](#)

Step 01

Step 02

Step 03

Step 04

Step 05

Step 06

Step 07

Step 08

>>> [Get Help ?](#)

SECTION H SCHEDULED PROCESS

[Clear](#)

Col.1 Process No.	Col.2 Hold Tube Section	Col.3 Inside Diameter of Hold Tube Section	Col.4 Hold Tube Section Length	Col.5 Initial Temperature (*only for heating with control of flow rate before the heater)	Col.6 Process Time	Col.7 Temperature (at exit of final hold tube section)	Col.8 Fo (F18/250)	Col.9 Maximum Product Flow Rate
Number	Number	Inches	Inches	° Fahrenheit	Seconds	° Fahrenheit	Minutes	Gal/min
<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>

[Add Row](#)

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>> Continue

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Additional Attachments (optional) – Section I

SECTION I ADDITIONAL INFORMATION

If you consider any additional information pertinent to the product and/or the scheduled process critical factor(s), enter that information in the comment box and/or attach one or more documents containing the additional information. File size is limited to 50MB. Acceptable file types are: jpg, doc, docx, txt, xls, xlsx, pdf, gif, rtf.

Attachment Type: Please Select

Attach document: [Browse...](#) [Upload](#)

[Document Library](#)

Note: You may enter up to 4000 characters in the comment field. If your comment exceeds 4000 characters, you can upload a file with your comment.

Comments:

(Maximum characters: 4000)
You have 4000 characters left.

Full Name :

Establishment Name :

State or Province :

Country (other than U.S.) :

Date :

Telephone No :

Tester Test

Test Company

Maryland

UNITED STATES

07/17/2014

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Note: If there are any attachments in addition to those that are required, they need to be added prior to submitting the filing.

<< Cancel & Start Again
>> Save & Exit
>> Submit