

# FDA 2541e

## Step 1 – Section A

The screenshot shows the AF/LACF 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. A progress indicator shows steps 01 through 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) requires optional information.

>> Clear

1. (Optional) Select one Food Product Group. If there is no single best Food Product Group that applies, select Other.  
Dressings/Condiments (e.g., salad dressing, chutney, salsa, pepper sauce, etc.)

2. Enter Product Name (e.g., salsa (mild, medium, hot), arachokas (marinated), peppers (red or green), etc.).  
salsa (mild, medium, hot)

3. What is the form of the product?

<input checked="" type="checkbox"/> Chunk(s) (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 checked="" type="checkbox"/> Cream/Sauce/Gravy
<input type="checkbox"/> Oil
<input type="checkbox"/> Solid (no packing medium)
<input type="checkbox"/> Syrup
<input 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. At the top, there is a navigation bar with the AF/LACF logo, the text "Acidified/Low Acid Canned Foods", and the FDA logo. A progress indicator shows steps 01 through 09, with step 02 highlighted. A "Get Help" link is visible in the top right corner.

**SECTION B GOVERNING REGULATION**

>> Clear


Select one:

1.  Acidified (Product is an acidified food and is governed by 21 CFR 105.25 and 21 CFR Part 114)

2.  Voluntary (The processor has concluded that the product is not an acidified food. The processor is voluntarily submitting process information about the product to facilitate FDA determinations regarding the regulatory status of the product.) If you select this choice, attach documentation to support the determination that the product is not an acidified food. If the product appears to be a fermented food, include a detailed process flow diagram of fermentation processes, including the pH at each step.

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

## 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 Step 09 Step 10

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**SECTION C CONTAINER TYPE**

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

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

Select one:

1.  Aluminium/Tinplate/Steel Can

a) What is the shape of the container?

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

i.  2-pieces Do you use perforated divider plates?  Yes  No

ii.  3-pieces Do you use perforated divider plates?  Yes  No

How is the side seam sealed?

c) Is the container a low-profile container?  Yes  No

2.  Ceramic/Glass

3.  Flexible Pouch

4.  Retortable Paperboard Carton

5.  Semi-Rigid

6.  Other

Step 4 – Section D

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AF/LACF HOME

Step 01 Step 02 Step 03 Step 04 **Step 05** Step 06 Step 07 Step 08 Step 09

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**SECTION D CONTAINER SIZE**

**Note:** You are required to complete either D.1 (Dimensions) or D.2 (Volume). You may complete D.2 if you intend to select the thermal process mode in Section C as: 1) High Temperature Short Time (HTST); 2) Hot Fill and Hold; or 3) Steam Jacketed Kettle.

If you are completing D.2 because you intend to select HTST, Hot Fill and Hold, or Steam Jacketed Kettle, and if 1) your product is a cheese product under Section A.1, and 2) you have identified "Other" under Section C, you may indicate "Not Applicable" in your response to D.2. In all other circumstances, if you are completing D.2 in accordance with the directions in paragraph 1, you may not select "Not Applicable."

For all other circumstances, complete D.1. Section D.3 (net weight) is optional information.

1. Dimensions:

a)  Diameter  Height (Use for cylindrical shapes) (see accompanying instructions for proper coding)

2. Volume:  (Select one)

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

Step 5 – Section E

**SECTION E PROCESSING METHOD: ACIDIFICATION**

>> Clear

1. What is natural pH of the product before acidification? 4 . 7

2. What is the finished equilibrium pH of the product after acidification? 4 . 5

3. What is the maximum time it takes for the product to achieve the finished equilibrium pH of 4.60 or lower? 30 Minutes

4. Method of Acidification: Blanch

5. Acidifying Agent(s): (Select all that apply)

Acetic Acid  
 Acid Food(s)  
 Apple Product(s) (other than vinegar)  
 Citric Acid  
 Fruit Juices(s)  
 Lactic Acid  
 Malic Acid  
 Phosphoric Acid  
 Sodium Acid Sulfate  
 Tamarind Product(s)  
 Tartaric Acid  
 Tomato Product(s)  
 Vinegars (All Types)  
 Wine  
 Other

6. Microbial Preservative(s) critical to the scheduled process: (Select all that apply and enter percent concentration(s))

Microbial Preservative	Concentration (%)	Microbial Preservative	Concentration (%)	Microbial Preservative	Concentration (%)
<input type="checkbox"/> Alkalies		<input type="checkbox"/> Potassium Benzoate		<input type="checkbox"/> Sodium Metabisulfite	
<input type="checkbox"/> Ascorbic Acid		<input type="checkbox"/> Potassium Bisulfate		<input type="checkbox"/> Sodium Polyphosphate	
<input type="checkbox"/> Benzoic Acid		<input type="checkbox"/> Potassium Metabisulfite		<input type="checkbox"/> Sodium Propionate	
<input type="checkbox"/> Butylated Hydroxyanisole		<input type="checkbox"/> Potassium Propionate		<input type="checkbox"/> Sodium Sorbate	
<input type="checkbox"/> Butylated Hydroxytoluene		<input type="checkbox"/> Potassium Sorbate		<input type="checkbox"/> Sodium Sulfite	
<input type="checkbox"/> Calcium Chloride		<input type="checkbox"/> Potassium Sulfite		<input type="checkbox"/> Sorbic Acid	
<input type="checkbox"/> Calcium Propionate		<input type="checkbox"/> Propylparaben		<input type="checkbox"/> Tri sodium Citrate	
<input type="checkbox"/> Calcium Sorbate		<input type="checkbox"/> Salt		Other	
<input type="checkbox"/> Erythorbic Acid		<input type="checkbox"/> Sodium Benzoate		<input type="checkbox"/> None	
<input checked="" type="checkbox"/> Ethanol	2 . 1	<input type="checkbox"/> Sodium Bisulfate			
<input type="checkbox"/> Guaiac Resin		<input type="checkbox"/> Sodium Chloride			
<input type="checkbox"/> Polyacrylate		<input type="checkbox"/> Sodium Erythorbate			

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

Step 6 – Section F

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Step 01 Step 02 Step 03 Step 04 Step 05 Step 06 Step 07 Step 08 Step 09

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**SECTION F PROCESS SOURCE**

**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. What is the Process Source? AAA Corp

**Attach support documentation:**

	File Name	File Size (MB)	
1	<a href="#">ABE Technical Institute Process Source 2014 0715120456584.doc</a>	4.874	>> Remove
<b>Total Size:</b>		4.874	

2. What is the date of the Process Source Document (mm/dd/yyyy)? 07/14/2013

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

Step 7 – Section G

**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 Step 09

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**SECTION G PROCESS MODE**

**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

**G. Process Mode: (Select one)**

Steam Jacketed Kettle

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

Step 8 – Section H

**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 Step 09

Get Help ?

**SECTION H CONTAINER AND CONTAINER CLOSURE TREATMENT**

>> Clear

Describe how the container, headspace, and interior surface (the surfaces that are in contact with the food) of the container closure are treated. **(Select one)**

1.  **Aseptically Filled:**

2.  **Heating Tunnel:**

a) What is the process time?  .  Please Select

b) What is the temperature in the heating tunnel?  .  (Enter in Fahrenheit).

3.  **Hot Fill and Hold:**

4.  **Water spray:**

5.  **Other (Specify)**

<< Back >> Save & Exit >> Continue

Step 9 – Section I

Step 01 Step 02 Step 03 Step 04 Step 05 Step 06 Step 07 Step 08 Step 09

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**SECTION I SCHEDULED PROCESS**

» Clear

Col.1 Process No.	Col.2 Step	Col.3 Temperature	Col.4 Process Time	Col.5 Process Temperature	Col.6 F value (only one)	Col.7 Thruput (Containers per Minute)	Col.8 Headspace	Col.9 a. Reel Speed	b. Reel Diameter	c. Steps per Turn of the Reel	d. Chain / Conveyor Speed	e. Cooker Capacity	f. Frequency	Col.10 Maximum Fill Weight	Col.11 Other
		<input checked="" type="radio"/> Min. Initial <input type="radio"/> All	<input type="checkbox"/> Seconds <input checked="" type="checkbox"/> Minutes <input type="checkbox"/> Hours		<input checked="" type="radio"/> F <sub>0</sub> (15-250) <input type="checkbox"/> Other # Adj: <input type="text"/> <input type="checkbox"/> z <input type="checkbox"/> (z = # only)		<input type="checkbox"/> Net <input type="checkbox"/> Gross <input type="checkbox"/> NA				<input checked="" type="radio"/> Feet <input type="checkbox"/> Carriage <input type="checkbox"/> Mights (per minute)		<input type="checkbox"/> Frequency <input type="checkbox"/> Agitating ONLY	<input type="checkbox"/> All <input checked="" type="checkbox"/> NA	
Number	Number	°-  Fahrenheit	See above	°-  Fahrenheit	Minutes	Number	Inches	RPM	Inches	Number	Number	Number	Number	Dounces	
1	1	70	35	240	8						30				

Add Row

« Back » Save & Exit » Continue  
« Cancel & Start Again

Additional Attachments (optional) – Section J

**SECTION J ADDITIONAL INFORMATION**

Attach an electronic copy of any applicable product label(s). The maximum allowed file size is 50 MB. If the file size is more than 50 MB, please send the hardcopy file via mail along with the application number. The accepted file types include the following: .jpg, .doc, .docx, .txt, .xls, .xlsx, .pdf, .gif and .rtf.

Attachment Type:

Attach document:

- Heat Penetration Study
- Temperature Distribution Study
- Other

Comments:

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

Full Name:  
Establishment Name :  
State or Province :  
Country (other than U.S.) :  
Date: 07/17/2014  
Telephone Number: 3011212121

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