

FDA 2541f

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. 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) 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, chileac 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 at the top is identical to Step 1, but Step 02 is now 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)

<< Back >> Save & Exit >> Continue

<< Cancel & Start Again

Step 3 – Section C

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.

>> Clear

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

1. Aluminum/Tinplate/Steel Can
2. Ceramic/Glass
3. Flexible Pouch
4. Retortable Paperboard Carton
5. Rigid Container (10 pounds or more of product)
 - a) What is the shape of the container?
 - b) What kind of rigid container is used?
(Select the description that best applies to the container (i.e., drum, pail, or tote) and select the material that makes up that container)
6. Semi-Rigid
7. Other

Step 4 – Section D

Get Help ?

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 G 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.

>> Clear

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

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.

What method is used for processing this product?(Select One)

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

b) What is the maximum water activity?

Attach documentation to support this value.

	File Name	File Size (MB)	
1	Water Activity Support Documentation_2014071616150827.doc	4.874	<input type="button" value="»» Remove"/>
Total Size:		4.874	

c) What is controlling the water activity? (Select all applicable factors)

% Salt (e.g., sodium chloride, potassium chloride) .

Syrup Strength (degrees brix) .

% Solids .


% Moisture .

% Other(Enter Name) (Value) .

d) Does the product contain microbial preservatives?

Yes No

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 Step 09

Get Help ?

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?


Attach support documentation:

	File Name	File Size (MB)	
1	ABE Technical Institute Process Source 2014 0715120456584.doc	4.874	>> Remove
Total Size:		4.874	

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

<< 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

Get Help ?

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)

<< 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)**

- Aseptically Filled:**
- Heating Tunnel:**
 - What is the process time? . Please Select ▼
 - What is the temperature in the heating tunnel? . (Enter in Fahrenheit).
- Hot Fill and Hold:**
- Water spray:**
- 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

Get Help ?

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	Col.10	Col.11					
							Batch Agitating Retort or Sterilmatic ONLY	a. Reel Speed Sterilmatic or Batch Agitating Retort ONLY	b. Reel Diameter Sterilmatic ONLY	c. Steps per Turn of the Reel Sterilmatic ONLY	d. Chain / Conveyer Speed	e. Cooler Capacity Sterilmatic ONLY	f. Frequency Strokes per Minute Oscillation Agitating ONLY	Maximum Fill Weight	Other
Number	Number	°-; Fahrenheit	See above	°-; Fahrenheit	Minutes	Number	<input type="radio"/> Net <input type="radio"/> Gross <input type="radio"/> NA	RPM	Inches	Number	Number	Number	Number	Ounces	
1	1	70	50	267	7 . 2						66				

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.