



THERMAL PROCESS REQUIREMENTS FOR EDIBLE ACIDIFIED FOOD

**EXTENSION
SERVICES**

of Iowa

Acidified foods are defined as low acid foods to which acid(s) or acid food(s) are added to equal a PH of 4.6 or below.

Prior to contacting the Iowa Department of Inspections, Appeals & Licensings (IDIAL), the following requirements **MUST** be met:

1. Have taken “*the Better Process Control School*” through a Food Authority and receive a certificate (example the University of Nebraska at Lincoln)

2. Have taken the Food Safety Course for manager Food Handler (example ServSafe Food Handler).
3. Send your sample to an approved FDA Food Authority describing your thermal process for analysis.
4. The Food Authority will provide you with your Laboratory Analysis Report with critical points to monitor during your thermal process.

5. The Food Authority will also provide you with a final letter describing the following:

5.1 Your product information (Food Product Group, Product Name, Form of product, Packing medium, and Governing Regulation)

5.2 Your processing method (Initial and final equilibrium PH, acidify agent, preservatives if any)

5.3 Your process source, mode, and container closure treatment.

6. Find a registered commercial kitchen approved by your County or State where your product will be processed.

7. Having completed all the 6 steps above, Contact the IDIAL and schedule your inspection.

Good luck!





PRACTICAL FARMERS









Freshly harvested Hot Habanero Peppers (2023 production)

Iowa



Visit us at
africandofoods.com

THANK YOU!