

NATIONAL PROCESSED RASPBERRY COUNCIL

Food Safety Committee Conference Call

January 18, 2017, 1:00 p.m.

Committee Members Participating:

Andy Enfield Antonio Dominguez Rolf Haugen
 Eric Larson Karen Holzberg Corey Havard

Others Participating:

Tom Krugman Britt Burton Freeman Alvin Lee
 Hakim Fobia Allison Beadle Nate Anderson

x = present o = absent

A. Call to Order; Establish Quorum; Approve Minutes

The meeting was called to order at 1:00 p.m. by Eric with roll call disclosing a quorum to be present. On a motion by Antonio and seconded by Corey, minutes from the December 19, 2016 conference call as presented were unanimously approved.

B. Draft Project Proposal: Pathogen Reduction and Process Validation

Eric called on Britt to report on the draft proposal prepared in response to the last conference call. She reminded the committee of the processes that were part of the initial proposal concept, chlorine, ozone and PAA, and added cold plasma as an additional process worth considering. While UV light was effective, questions regarding uniform exposure to all surfaces of a raspberry make its usefulness an issue. With that in mind, the initial proposal will focus on chlorine and PAA as sanitizing agents. Questions remained regarding spray bar misting and its use to apply the materials.

Alvin then talked the committee through the draft proposal, discussing pathogens to be tested, testing protocols and methodologies, and raising questions that needed answers in order to finalize the proposal. Of principle concern were exposure time for sprays, and differences between domestic and international freezing processes. Committee member noted that much of the crop is try frozen outside of the U.S., so any spray that added significant liquid would cause clumping and difficulty in handling when packaging frozen berries.

At this time, Nate Anderson was introduced to the committee to discuss an additional option, cold plasma. Cold plasma has been used effectively in many industries, and has recently been used for treatment of low moisture foods with the biggest challenge designing the treatment chamber. He noted that it is particularly effective in treating pathogens, with as much as a 5 log reduction of pathogen levels in some cases depending on the product and treatment time. It was suggested that cold plasma could be used inside of the freezing tunnels as well as on tray

frozen raspberries by having a chamber that spanned the tunnels perforated belt or the belt that carried frozen berries, making this technology suitable for use in both U.S. and domestic markets.

Discussion continued with questions raised and answered that will assist Britt and her colleagues revise their proposal and incorporate validation of cold plasma. Tom will poll committee members once they collect up additional information as to scheduling a follow up call.

C. Adjourn

There then being no further business to come before the Committee, the call adjourned at 1:30 p.m.