

NATIONAL PROCESSED RASPBERRY COUNCIL
Food Safety Committee Conference Call

May 2, 2017, 9:00 a.m.

Committee Members Participating:

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

Others Participating:

Tom Krugman Britt Burton Freeman Kaiping Deng
 Hakim Fobia

x = present o = absent

A. Call to Order; Establish Quorum; Approve Minutes

The meeting was called to order at 9:05 a.m. by Tom in Eric’s absence. As there was not a quorum, approval of the March 20 minutes was postponed.

B. Revised Project Proposal: Pathogen Reduction and Process Validation

Tom summarized the revised proposal, noting the limitation to viruses and examination of chlorine and PAA efficacy only. Antonio said he had reviewed the proposal and while recognizing that it addressed committee concerns, he had questions regarding chlorine and/or PAA residues on frozen berries, and what were the residue limits in the U.S. for these products. Kaiping said that EPA’s standards for drinking water are a maximum of 4ppm for chlorine and a maximum of 80 ppm for PAA, but that a secondary rinse would be necessary to get to this level of PAA residue. Committee members noted a second rinse would be a problem and any process that required an additional rinse would not be used. Question was raised as to whether chlorine would continue to evaporate or degrade on frozen fruit. Question was also raised as to sensory impact of both products, with Kaiping noting that as an acid PAA could leave a discernable taste if at high residue levels, hence the need for an additional rinse.

Discussion turned to the time after rinse but before entrance to a freezing tunnel. It was agreed that this time was generally in the +/- 20 second range, so any study on chlorine should be at 10, 20, and 30 seconds of effective application.

After continuing discussion, it was agreed that another revision to the proposal was appropriate, with some questions to be answered:

1. What are U.S. and European residue limits for chlorine and PAA?
2. Once frozen, is chlorine still effective on raspberries?
3. How quickly does chlorine degrade on frozen/finished product?

4. The measurement of chlorine and/or PAA residue levels on frozen raspberries should be added to the study.

Britt said she and Kaiping would collect information on these items and provide a summary of their findings prior to revising the proposal. If everyone agrees the suggestions make sense they will change the proposal accordingly, and submit it to the committee for review. Tom noted that the committee had a tentative meeting time of May 15 at 3:00 p.m. in Lynden as part of the upcoming meetings, so a revision by then would be appreciated. Committee members thanked Britt and Kaiping for their efforts and noted that the proposal was very close.

C. Adjourn

There then being no further business to come before the Committee, the call adjourned at 9:50 a.m. , with a meeting of the committee set for May 15.