

IFSH Juice & Beverage Safety Task Force

Crowne Plaza

3 September 2024

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Cold Pressure Council Updates

- Provided by Joyce Longfield
- 2024 CPC Annual Conference, 5 November 2024, McCormick Place in conjunction with Pack Expo
- Juice, purees and RTE foods continues to be top HPP applications
- Pet foods and seafood products are on the rise

Regulatory Updates

- Revisions to Juice Hazards Guide
 - Expected draft in the Federal Register in 2025
- HPP validation work continues
- Safe harbor parameters
 - No yet recognized and happy to review and discuss
- Draft guidance on lead
 - Finalization status is pending
 - Action level is on single strength juices
 - FDA position on mixing juice with high lead levels (above action level) into other foods e.g. juice based beverage where finished product is below action level
<https://www.fda.gov/regulatory-information/search-fda-guidance-documents/cpg-sec-555200-adulterated-food-mixed-good-food>

Regulatory Updates

- Testing for inorganic arsenic as well as total arsenic (similar to Canadian requirements), FDA's action level is for inorganic arsenic
 - Most firms test for total arsenic and if level is above action level, they then speciate

HPP Juice Project v2.0

- Pathogen behavior in fruit and/or vegetable blended and double strength juices
- Pathogen behavior in juices
 - With pulp, particulates (including seeds) and fruit pieces
 - Use of carbonation in juices
 - Titratable acids – various types and levels
 - Pathogen survival in juice sediments
- Collection of blinded industry validation data to establish pathway towards safe harbor approach
 - Use of AI tools to collect information and data mining
 - Collaborative effort with CPC and testing labs

HPP Juice Project v2.0

- Time, temperature conditions prior to HPP treatment
- Impact of packaging materials
- Industry guidance documentation for validation of HPP juices
 - Based on current work
 - To be discussed at CPC meeting on a possible working group

Cold Brew Coffee Food Safety

- Pathogen behavior cold brew coffee and coffee products
 - Roast type, addition of sugars or creamer, alcohol products
 - *Clostridium botulinum* survival and inhibition studies – compounds from coffee
 - Other sporeformers e.g. *Bacillus cereus*
- Coffee beans roasting conditions and pathogen inactivation validation
- Food Code compliance
 - Is it TCS or not TCS?
- Current validation status

Summary and Wrap-Up

- Summary of meeting to be circulated
- Establish sub-working group with CPC and others on juice validation
- Digest information gathered and prepare for next round of USDA grants
- Conduct another session via Zoom some time in January 2025

Thank you!

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