

IDEAS

For Food Processors



Summer 2003
Volume 2 Issue 2

A Publication of the Food Technology Extension Program
Cooperative Extension Service, New Mexico State University

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Biosecurity Regulations Will Soon Affect Food Producers and Processors

“PUBLIC HEALTH SECURITY AND BIOTERRORISM PREPAREDNESS RESPONSE ACT OF 2002” also known as the Bioterrorism Act affects food producers and processors by four provisions in the law that are to be implemented by Dec. 12, 2003. The new regulations are **Registration, Prior notice of Import, Record Maintenance Regulation and Administration Detention**. At this point, these regulations are proposed rules that will be given final notice on Oct. 12, 2003. Information can be obtained online at <http://www.fda.gov/oc/bioterrorism/bioact.html>.

The regulation requires **registration** of food processing facilities that manufacture or process, pack or hold for human or animal consumption in the United States. Examples of FDA-regulated foods are beverages; including alcohol and bottled water; fruits and vegetables; fish and seafood; dairy products and shell eggs; raw agricultural commodities used as food; canned foods, live food animals; baked goods; snack food and candy. Facilities exempt from this rule are nonprofit facilities, retailers selling directly to consumers,

farms, restaurants, fishing vessels not covered by HACCP and facilities under USDA jurisdiction.

So how do you register? After Oct. 12, FDA will install an electronic registration process that will be available 24 hours a day on their Web site. All mandatory fields must be filled out for registration to be submitted. The seven page online form is easy to follow but may take some time the first time through the process. The system will automatically send out a receipt of registration and facility registration number. Registration is free and will not require annual registration. However, updates of any changes of ownership or location are required within 30 days.

Prior notice of food shipments requires statutory information that is currently provided to Customs at the time of entry be submitted electronically (Internet) to FDA by noon of the calendar day before the article of food arrives at the port of entry. The notice must include: the article, manufacturer and shipper, grower if known, originating country, country from which it was shipped, and anticipated port of arrival. Notice cannot be given more than five days before and can be changed

(Continued on page 4)

Dehydration of Foods

Dehydration is not a new technology and has been used for centuries to preserve food. Properly dried foods are nutritious, lightweight, easy-to-prepare and easy to use and store. A workshop on food dehydration will be presented Aug. 26 and 27 in Alcalde and Los Lunas, N.M., respectively. The workshops are directed to small producers who are considering using the process. Topics to be covered are drying of fruits

to make fruit leather and drying of vegetable and flowers used in arrangements and potpourri. Types of dehydrators and recipes will also be discussed. Rules and regulations of a commercial operation and the dollar sense of dehydrated foods will also be presented. The cost to participate is \$10 per person, which includes lunch and refreshments.

Source: Nancy Flores

One liners to ponder...

- ⇒ If at first you don't succeed, redefine success.
- ⇒ You have the capacity to learn from your mistakes. You will learn a lot today.
- ⇒ A thing not worth doing isn't worth doing well.
- ⇒ Hard work never killed anyone, but why chance it?
- ⇒ All true wisdom is found on T-shirts.

Source: <http://www.jokefile.co.uk/oneliners/index.html>



A Message from the Editor

Wow! What great summer we are having!

I just returned from the Institute of Food Technologists (IFT) annual meeting held in Chicago, Ill. It was a spectacular event with over 8,500 vendors all displaying their best and brightest wares. Sometimes it takes attending a conference such as this one to get the ideas flowing.

I have brought back many ideas for research projects, packaging systems for processors and new ingredients that can be used in acidified foods.

Lots of new FDA regulations will take effect by December 2003, so I hope that we are well prepared!
Enjoy!

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IDEAS for Food Processors

Is a publication of the Food Technology Extension Program, Cooperative Extension Service, New Mexico State University. This newsletter is published quarterly to promote food processing and value-added food products in New Mexico.

Volume 2, Issue 2
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Calendar of Upcoming Events

Meetings & Conferences—2003

- Aug. 10-13:** International Association for Food Protection Annual Meeting. New Orleans, La. Call 800-369-6337, e-mail infor@foodprotection.org or visit www.foodprotection.org.
- Aug. 17-22:** 21st International Congress of Refrigeration. Washington, D.C. Co-sponsored by the Institute of Food Technologists Refrigerated and Frozen Foods Division. Call (301)984-9450 or visit www.ICR2003.org.
- Aug. 14-18:** International Conference and Exhibition of the Modernization of Chinese Medicine and Health Products. Hong Kong. Visit <http://icmcm.com>.
- Aug. 24-27:** IDF's Second World Symposium of Dairy Products in Human Health and Nutrition. Melbourne, Australia. Call +61-3-9731-3484, email: pamela.tyers@2003foodsforlife.com, or visit www.2003foodsforlife.com.
- Sept. 8-12:** IDF World Dairy Summit: Dairy—Nature's Challenge. Old St. Jan Hospital Conference Centre, Bruges, Belgium. Visit www.fil-idf.org.
- Sept. 14-17:** Council for Responsible Nutrition Annual Conference on Dietary Supplements. Westin La Paloma, Tucson, Ariz.. Call (202)204-8001 or visit www.crnusa.org.
- Sept. 14-17:** Institute for Briquetting and Agglomeration. Santa Fe, N.M. Call (847)229-6126 or visit www.agglomeration.org.
- Sept. 19-21:** Florida Restaurant Show. Orlando, Fla. Call (203)840-5443 or visit www.fraexpo.com.
- Sept. 21-25:** Fifth International Symposium on the Role of Soy in Preventing and Treating Chronic Disease. Orlando, Fla. Call (217)359-2344, or visit www.aocs.org/meetings/soy03.
- Oct. 1-3:** SupplySide West. Las Vegas, Nev. Visit www.supplysideshow.com/west.

Workshops & Short Courses—2003

- Aug. 1:** Food Entrepreneur Assistance Program—From Recipe to Reality. Chicago, Ill. Call 402-472-8930 or visit <http://fpc.unl.edu/marketing/ent.htm>.
- Aug. 4-8:** Production/Operations Management. Manhattan, Kan. Call (800)242-2534 or visit www.aibonline.org.
- Aug. 19-20:** Milk Pasteurization and Control School. Madison, Wis. Call (608)263-2008 or visit www.wisc.edu/foodsci/.
- Aug. 24-29:** Tenth Annual Practical Short Course on Aquaculture Feed Extrusion, Nutrition, and Feed Management. Texas A&M University, College Station, Texas. Call (979)845-2774 or visit www.tamu.edu/extrusion.
- Aug. 25-27:** Powder Mix and Dry Blending Technology, Manhattan, Kan. Call (800)242-2534 or visit www.aibonline.org.
- Sept. 5-6:** Flavor Research Workshop. New York, N.Y. Call (202)872-4507 or visit www.nysaes.cornell.edu/agfd/workshop.html.
- Sept. 8-12:** Enzyme Usage for Bakers. Manhattan, Kan. Call (800)242-2534 or visit www.aibonline.org.
- Sept. 9-11:** Fresh-Cut Products: Maintaining Quality and Safety. Davis, Calif. Call (530)757-8777 or visit www.extension.ucdavis.edu/agriculture.
- Sept. 16-18:** HACCP—Train the Trainer. Washington, D.C. Call (800)355-0983 or (202)393-0890 or visit www.fpi-food.org.
- Sept. 29-Oct. 1:** Sanitation and QA Managers' Update. Manhattan, Kan. Call (800)242-2534 or visit www.aibonline.org.
- Sept. 30-Oct. 3:** Fifth Dairy Science and Technology Basics for the Farmstead Cheesemaker. San Luis Obispo, Calif. Call (805)756-6097 or visit www.calpoly.edu/~dptc.

Source: <http://www.ift.org/meetings/courses>

State and Regional—2003

- Aug. 26:** Workshop for Drying of Fruits, Vegetables, and Meat Products will be held at the Sustainable Agriculture Science Center at Alcalde, N.M. 87511. Workshop cost is \$10 per person. For more information call (505)852-2668.
- Aug. 27:** Workshop for Drying of Fruits, Vegetables, and Meat Products will be held at the Valencia County Extension Office in Los Lunas, N.M. 87031. Workshop cost is \$10 per person. For more information, call (505)852-2668.
- Sept. 5-21 :** 2003 New Mexico State Fair and Rodeo. New Mexico State Fair, P.O. Box 8546, Albuquerque, N.M. 87198. Call (505)265-1791, e-mail info@nmstatefair.com or visit www.nmstatefair.com
- Sept. 11-14:** USDA Food Safety Mobile for Consumer Food Safety, will be at the New Mexico State Fair in Albuquerque, N.M. For more information, visit www.fsis.usda.gov/foodsafetymobile/index.htm.
- Oct. 1-5:** Southern New Mexico State Fair. Located 12 miles west of Las Cruces off Interstate 10, Exits 132 and 127. For more information, call (505)524-8602 or visit www.snmstatefair.com.

Biosecurity Regulations continued

up to two hours before arrivals. Again the Internet system will be operational 24 hours a day on the FDA web-site. Exemptions from this regulation are food items that are for personal consumption and meat and poultry products under the jurisdiction of USDA.

Record maintenance regulation required food producers and processors to keep traceability documents for a minimum of two years. These documents are necessary during a recall of products in case of contamination or for some other defect. Documents must record identity or source of food product, direct recipient of all food products, transportation records, records of retention (when necessary), and compliance dates. FDA will not specify the form or type of system that is needed to maintain these records. Recipes, financial data, pricing data, personnel data, research data and sales data, are excluded from these requirements. FDA is proposing to define recipe as the quantitative formula used in the manufacturing of the food product, but not the identity of the individual ingredients of the food. The proposed rule would require all businesses, except small and very small businesses, to comply with the final rule six months from its publication rule in the *Federal Register*. Small businesses (fewer than 500 but more than 10 full-time equivalent employees) would have to comply within 12 months from publication of the final rule.

Administrative detention regulation can be enforced by an officer or qualified employee of FDA and may order the detention of any article of food that is found during an inspection, examination, or investigation under the act having credible evidence or information indicating that such article presents a threat of serious adverse health conse-

quences or death to humans or animals. The district director of the district where the detained article of food is located must approve all detention orders. The detained article is to be held in the location and under the condition specified by FDA in the detention order. Detention orders may require that the detained article of food be labeled or marked as detained and also may require the removal of the detained article of food to a secure facility. The FDA tag or label will include a statement that the article of food must not be consumed, moved, altered, or tampered with in any manner for the period shown, without the written permission of an authorized FDA representative.

An appeal of the detention order can be made to the Secretary. An appeal for perishable food must be filed within two calendar days of receipt of the detention order. For nonperishable foods, a notice of intent to file an appeal and to request a hearing must be filed within four calendar days of receipt of the detention order, with the requirement that the actual appeal be filed within ten calendar days of the receipt of the detention order. A decision will be made within five calendar days after such an appeal is filed, and after providing opportunity for an informal hearing, FDA must confirm or terminate the detention order.

Two guides for the industry have been published and are available online at:

<http://vm.cfsan.fda.gov/~dms./guidance.html>

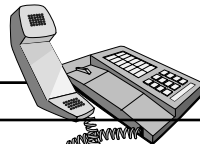
Food and Cosmetic Security

Further information on the FDA Bioterrorism Act can be obtained at <http://www.fda.gov/oc/bioterrorism/bioact.html>.

Adapted from the website: <http://fda.gov/oc/bioterrorism/bioact.html>.



HELP LINES



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COUNTY/CITY AGENCIES

Albuquerque Environmental
Health Department
(505) 768-2642

STATE AGENCIES

**New Mexico Department of
Agriculture**
Las Cruces, New Mexico
(505) 646-3007

**New Mexico Department of
Health**
Scientific Lab Division
Pauline Gutierrez
Albuquerque, New Mexico
(505) 841-2500

**New Mexico Environment
Department Food Specialists**
Albuquerque, New Mexico
(505) 841-9452

District I-
(505) 841-9450
Albuquerque (counties served:
San Juan, McKinley, Sandoval,
Cibola, Tarrant and Bernalillo)

District II-
Anita Roy (505) 425-6764
Las Vegas (counties served:
Santa Fe, Los Alamos, Taos, Rio
Arriba, Union, San Miguel,
Mora, Harding, Colfax and part
of Guadalupe)

District III-
(505) 524-6300
Las Cruces, (counties served:
Catron, Grant, Sierra, Hidalgo
Luna, Doña Ana, and Otero)

District IV-
(505) 624-6046
Roswell (counties served: Curry,
DeBaca, Roosevelt, Chaves, Lea,
Quay, Eddy and Lincoln)

New Mexico Livestock Board
Meat Inspection Division
Arthur P. Marquez
Program Manager
Albuquerque, New Mexico
(505) 250-6115

FEDERAL AGENCIES

**United States Department
of Agriculture (USDA)**

**Animal and Plant Health
Inspection Service**
Plant Protection & Quarantine
(505) 527-6985

Meat and Poultry Hotline
1-800-535-4555

**Food and Drug
Administration (FDA)**
Virlie Walker
Food and Drug Administration
(FDA), Public Affairs Specialist
Denver, Colorado
(303) 236-3018

Marie Falcone
Small Business Office
Southwest Region, FDA
Dallas, Texas
(214) 655-8100

Barbara White
Consumer Safety Officer, FDA
Albuquerque, New Mexico
(505) 248-7393

Seafood Hotline
1-800-FDA-4010

ASSOCIATIONS

Jean Gibson
New Mexico Food Producers and
Processors Association (NMFPPA)
(505) 856-5147

Better Process Control Schools

Aug. 11-14, 2003:

Chapman University
Food Science and Nutrition
1 University Drive
Orange, CA 92866
Location: 213 Beckman Hall, Chapman
University Campus, Orange, CA.
Contact: Andres Vasconcellos
Tel: (714)628-7255 or (909)371-8995
Fax: (714)532-6048

Sept. 30-Oct. 3, 2003:

University of Tennessee
114 McLeod Hall
2509 River Drive
Knoxville, TN 33427
Location: Holiday Inn Select
Cedar Bluff Road
Contact: William C. Morris
Tel: (865)974-7331, Fax: (865)974-7332

Sept. 30-Oct. 3, 2003:

**University of Nebraska/Kansas State
University**
143 Food Industry Complex
Lincoln, NE 67664
Location: Super 8 Motel
Contact: Pauline Galloway
Tel: (402)472-9751, Fax: (402)472-1693
URL: <http://www.fpc.unl.edu>

Oct. 6-9, 2003:

Texas A&M University
TAMU 2134 Room 225, Horticulture Dept.
College Station, TX 75709
Location: Rudder Tower on Campus
Contact: Jacque Hand
Tel: (979)845-7692, Fax: (979)845-8906

Oct. 15-17, 2003:

ACIDIFIED ONLY
**University of Arizona/New Mexico State
University**
P.O. Box 30003, Las Cruces, NM 88003
Location: Northern New Mexico Community
College, Espanola, NM
Contact: Gloria Hernandez
Tel: (505)646-2198, Fax: (505)646-1889

For more information, visit the
website: [www.fpi-food.org/
courseschedule.cfm](http://www.fpi-food.org/courseschedule.cfm)

BPCS

Reconsider Acidulants

Sodium Acid Sulfate (NaHSO₄) is a dry granular acidulant that was designated GRAS (Generally Recognized As Safe) by FDA in 1998. It is approved as a leavening agent in cake mixes, pH control agent and processing aid in food at levels not to exceed good manufacturing practices. Sodium acid sulfate has a pKa value of 1.99, which indicates an acid strength similar to phosphoric acid. The flavor profile is a clean, smooth tartness with no bitter aftertaste. Its sour intensity is higher than other acidulants, therefore less acid can be used to impart the same sour taste. This new acidulant has many applications, including beverages, confectionaries, leavening systems, acidified foods, processed meats and dairy products. It easily dissolves in water and offers safe handling characteristics.

Jones-Hamilton company, a manufacturer of sodium acid phosphate (Phase™) contracted Sensory Spectrum, Inc., Chatham, N.J. to compare the flavor profiles of sodium acid sulfate with citric, malic and phosphoric acids. The acid solutions were evaluated at low, medium and

high concentrations. At medium and high concentrations, the sodium acid sulfate solution was found to be more sour. In addition, no bitter taste was associated with sodium acid sulfate at any concentration. These results indicate that less sodium acid sulfate is required to impart the same sour taste. This could result in considerable cost savings.

The benefits of using sodium acid sulphate are that it has acceptable flavor, requires low addition rate, provides effective pH reduction, dissolves easily in water and has a relatively low cost. Labeling options include sodium acid sulfate and sodium bisulfate. Additionally sodium acid sulfate was found to complement artificial sweeteners used in carbonated and uncarbonated beverages. The acid flavor of sodium acid sulphate is released slower than other acidulants thus masking the artificial sweetener aftertaste.

Product information and application can be found at Jones-Hamilton Web site:

http://www.jones-hamilton.com/sections/products/sas_apps.html

Sample Code	Sodium Acid Sulfate			Phosphoric Acid			Citric Acid			Malic Acid		
	1	4	7	8	9	10	11	12	13	14	15	16
Conc. (g/2l)	0.92	2.12	3.32	0.92	2.12	3.32	0.92	2.12	3.32	0.92	2.12	3.32
Aromatics	0	0	0	0	0	0	0	0	0	0	0	0
Sweet	0	0	0	0	0	0	0	0	0	0	0	0
Sour	3.3	11	17	3	8	12	4	8	12	2.5	7	12
Bitter	0	0	0	0	0	0	0	0	1	0	1.5	1.5
Astringent	2.5	5	7	2.5	5	7	2.5	5.5	6.5	2	3	4.5
Metallic	0	2.5	3	1.5	2	4	0	0	0	2	2	3

Scale was 15 points where 0 = none and 15 = extreme intensity





New Mexico Specialty Foods Association

The New Mexico Specialty Foods Association was incorporated in June 1989 as a not-for-profit professional association. At that time it was called the New Mexico Food Producers and Processors Association but changed its name in 2002 to more accurately reflect its membership and activities. Its members are individuals and companies in the specialty foods business and related food industry associates here in the state. Its purpose is "to provide a forum for education, product promotion and research through the exchange of ideas and information."

Each year its members manage the "Country Store" at the State Fair. The store sells on consignment more than 750 different New Mexico specialty food products from over 85 companies throughout the state and grosses over \$64,000 in the 17-day fair. It assists its members in marketing, produces frequent newsletters and maintains its own Web site at www.nmfoods.com.

For more information contact Jean Gibson, the executive director, (505)856-5147 or greattaste@nmfoods.com.

New Steinman Endowment Boosts Food Science Research

New Mexico State University research in food processing, product development and food safety will get a boost from the newly created Martin Steinman Endowed Professorship in Food Science and Technology.

Lilian Steinman funded two endowed professorships, one in food science and technology and the other in the arts. Her donations will be matched dollar-for-dollar by the state of New Mexico. Her late husband, Martin, owned Deming-based Border Foods, the world's largest processor of green chile and jalapeño peppers.

"The university contributed so much to Border Foods," Mrs. Steinman said. "This is a great way for Martin and me to give something back."

As a board member of NMSU's Chile Pepper Institute, Steinman worked with the College of Agriculture and Home Economics to develop new chile varieties, improve production and build market demand.

"He was a real mover and shaker who did a lot for the chile industry, especially for green chile and jalapeño production," said Paul Bosland, NMSU chile breeder and director of the Chile Pepper Institute.

Steinman, an engineer who grew up in San Francisco, California, moved his family to New Mexico in 1983, after buying Border Foods. He worked for 17 years in various subsidiaries of Mars Inc., including stints as president of Master Foods of Australia and Houston-

based Uncle Ben's Rice. He died in 1997.

"He was a very successful entrepreneur who loved what he did," Mrs. Steinman said. "He brought a lot of money and jobs into Deming and other New Mexico communities."

Border Foods has about 1,300 workers during harvest and employs 350 people year-round.

Income from the Steinman endowment will be used to support a Family and Consumer sciences faculty member's research in food science and technology, with underwriting for equipment, supplies or salaries, said department head Ann Vail.

"This will help us move forward in food processing research, which is fitting because it's certainly a field where Mr. Steinman made major contributions, Vail said. The funding will allow expansion of applied research to benefit New Mexico food processors, she said. "We want to give our scientists the opportunity to emphasize regional foods, such as salsa and fruit juices, that many small food processors want to market."

Information concerning the endowment can be obtained from Barbara Wise, development officer, (505)646-4136 or by e-mail to bwise@nmsu.edu.





New ideas?

Address Change/Corrections? Suggestions/Comments? Subscription?

Name: _____

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Comments/Suggestions: _____

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If you would like to contribute articles for this newsletter or have any comments, suggestions, or address changes, please send all correspondence to:

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