“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 potpourris. 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!

Nancy C. Flores, Ph.D.
New Mexico State University
Extension Home Economics
P.O. Box 30003, Dept. 3AE
Las Cruces, NM 88003-8003
Ph: 505-646-1179
Fax: 505-646-1889
E-mail: naflores@nmsu.edu
# Calendar of Upcoming Events

## Meetings & Conferences—2003

<table>
<thead>
<tr>
<th>Date</th>
<th>Event</th>
<th>Location</th>
<th>Contact Information</th>
</tr>
</thead>
<tbody>
<tr>
<td>Aug. 10-13</td>
<td>International Association for Food Protection Annual Meeting</td>
<td>New Orleans, La.</td>
<td>Call 800-369-6337, e-mail <a href="mailto:infor@foodprotection.org">infor@foodprotection.org</a> or visit <a href="http://www.foodprotection.org">www.foodprotection.org</a>.</td>
</tr>
<tr>
<td>Sept. 14-17</td>
<td>Institute for Briquetting and Agglomeration</td>
<td>Santa Fe, N.M.</td>
<td>Call (847)229-6126 or visit <a href="http://www.agglomeration.org">www.agglomeration.org</a>.</td>
</tr>
<tr>
<td>Sept. 21-25</td>
<td>Fifth International Symposium on the Role of Soy in Preventing and Treating Chronic Disease.</td>
<td>Orlando, Fla.</td>
<td>Call (217)359-2344, or visit <a href="http://www.aocs.org/meetings/soy03">www.aocs.org/meetings/soy03</a>.</td>
</tr>
</tbody>
</table>

## Workshops & Short Courses—2003

<table>
<thead>
<tr>
<th>Date</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Aug. 1</td>
<td>Food Entrepreneur Assistance Program—From Recipe to Reality</td>
<td>Chicago, Ill.</td>
<td>Call 402-472-8930 or visit <a href="http://fpc.unl.edu/marketing/ent.htm">http://fpc.unl.edu/marketing/ent.htm</a>.</td>
</tr>
<tr>
<td>Aug. 4-8</td>
<td>Production/Operations Management</td>
<td>Manhattan, Kan.</td>
<td>Call (800)242-2534 or visit <a href="http://www.aibonline.org">www.aibonline.org</a>.</td>
</tr>
<tr>
<td>Aug. 19-20</td>
<td>Milk Pasteurization and Control School</td>
<td>Madison, Wis.</td>
<td>Call (608)263-2008 or visit <a href="http://www.wisc.edu/foodsci/">www.wisc.edu/foodsci/</a>.</td>
</tr>
<tr>
<td>Aug. 24-29</td>
<td>Tenth Annual Practical Short Course on Aquaculture Feed Extrusion, Nutrition, and Feed Management. Texas A&amp;M University, College Station, Texas. Call (979)845-2774 or visit <a href="http://www.tamu.edu/extrusion">www.tamu.edu/extrusion</a>.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sept. 5-6</td>
<td>Flavor Research Workshop.</td>
<td>New York, N.Y.</td>
<td>Call (202)872-4507 or visit <a href="http://www.nysaes.cornell.edu/agfd/workshop.html">www.nysaes.cornell.edu/agfd/workshop.html</a>.</td>
</tr>
<tr>
<td>Sept. 8-12</td>
<td>Enzyme Usage for Bakers</td>
<td>Manhattan, Kan.</td>
<td>Call (800)242-2534 or visit <a href="http://www.aibonline.org">www.aibonline.org</a>.</td>
</tr>
<tr>
<td>Sept. 9-11</td>
<td>Fresh-Cut Products: Maintaining Quality and Safety</td>
<td>Davis, Calif.</td>
<td>Call (530)757-8777 or visit <a href="http://www.extension.ucdavis.edu/agriculture">www.extension.ucdavis.edu/agriculture</a>.</td>
</tr>
<tr>
<td>Sept. 16-18</td>
<td>HACCP—Train the Trainer</td>
<td>Washington, D.C.</td>
<td>Call (800)355-0983 or (202)393-0890 or visit <a href="http://www.fpi-food.org">www.fpi-food.org</a>.</td>
</tr>
<tr>
<td>Sept. 30-Oct. 3</td>
<td>Fifth Dairy Science and Technology Basics for the Farmstead Cheesemaker</td>
<td>San Luis Obispo, Calif.</td>
<td>Call (805)756-6097 or visit <a href="http://www.calpoly.edu/~dptc">www.calpoly.edu/~dptc</a>.</td>
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## State and Regional—2003

<table>
<thead>
<tr>
<th>Date</th>
<th>Event</th>
<th>Location</th>
<th>Contact Information</th>
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<tbody>
<tr>
<td>Aug. 27</td>
<td>Workshop for Drying of Fruits, Vegetables, and Meat Products</td>
<td>Los Lunas, N.M. 87031.</td>
<td>For more information, call (505)852-2668.</td>
</tr>
<tr>
<td>Sept. 11-14</td>
<td>USDA Food Safety Mobile for Consumer Food Safety</td>
<td>Albuquerque, N.M. 87198.</td>
<td>Call (505)265-1791, e-mail <a href="mailto:info@nmstatefair.com">info@nmstatefair.com</a> or visit <a href="http://www.nmstatefair.com">www.nmstatefair.com</a></td>
</tr>
<tr>
<td>Oct. 1-5</td>
<td>Southern New Mexico State Fair.</td>
<td>Las Cruces, N.M.</td>
<td>Located 12 miles west of Las Cruces off Interstate 10, Exits 132 and 127. For more information, call (505)524-8602 or visit wwwsnmstatefair.com.</td>
</tr>
</tbody>
</table>
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 consequences 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

NMSU EXTENSION
Nancy C. Flores
Food Technology Specialist/Assistant Professor
New Mexico State University
Las Cruces, New Mexico
(505) 646-1179

Martha Archuleta
Foods and Nutrition Specialist/Assistant Professor
New Mexico State University
Las Cruces, New Mexico
(505) 646-3516

COUNTY/CITY AGENCIES
Albuquerque Environmental Health Department
(505) 768-2842

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, Torrance and Bernalillo)

District II-
Anita Roy (505) 423-6764
Las Vegas (counties served: Santa Fe, Los Alamos, Taos, Rio Arriba, Union, San Miguel, Mora, Harding, Colfax and part of Guadalupe)

District III-
(505) 824-6300
Las Cruces, (counties served: Catron, Grant, Sierra, Hidalgo, Luna, Doña Ana, and Otero)

District IV-
(505) 824-6046
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) 280-6115

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) 685-8100

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 (NMFPDA)
(505) 886-5147

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)332-6048

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)645-7962, 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
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:
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: ____________________________
Address: ____________________________
___________________________

Comments/Suggestions: ____________________________
___________________________
___________________________

Add me to your list.
☐
Drop me from your mailing list.
☐

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

Ideas for Food Processors
Extension Food Technology Program
Box 30003, Dept. 3AE
Las Cruces, NM 88003-88003

OR
Fax to: (505) 646-1889
E-mail: naflores@nmsu.edu

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