

Beverage and Acid/Acidified Foods PDG

Attendees: Wilfredo Ocasio (Chair), Michelle Acheson-MacLeod, Jayashan Adhikari, Keith Amoroso, Elizabeth Address, Amanda Beitler, April Bishop, Andrew Blackwell, Fred Breidt, Elizabeth Brown, Erdogan Ceylan, Larry Cohen, James Cook, Carl Custer, Joan Donelan-Weber, Erin Ducko, Brian Eblen, Sophia Elie, Hidetake Esaki, Willis Fedio, Bob Forner, Elise Forward, Balasubramanian Ganesan, Gaurav Ghai, Judith Hajdenwurcel, Upasana Hariram, Brandon Hernandez, Dave Horowitz, Keith Ito, Jennifer Jolly, Hidehito Kai, Michelle Keener, Ahyoon Kim, John Larkin, Alvin Lee, Jeong-Eun Lee, Y. Jennifer Lee, Kayla Liebman, Yuqian Lou, Bismarck Martinez, Joseph Meyer, James O'Donnell, Mickey Parish, David Park, Ruth Petran, Laurie Petrey, Florence Postollec, Ravindra Ramadhar, Emilia Rico, Jena Roberts, Tanya Roberts, Kurt Rueber, Kristin Schill, Subash Shrestha, Amarat Simonne, Guy Skinner, Abigail Snyder, Thierry Sofia, Rico Suhalmi, Josh Warren, Anett Winkler, Paul Winniczuk, and May Yeow.

Number of Attendees: 63.

Meeting Called to Order: 1:00 p.m., Sunday, July 8, 2018.

Minutes Recording Secretary: Jena Roberts.

Welcome and Roll Call – Wilfredo Ocasio.

Introductions – Wilfredo Ocasio.

Antitrust Guidelines – Wilfredo Ocasio.

Board Liaison Comments (Ruth Petran):

- Record attendance, estimate 3,800 this year: Number of exhibitors are up, membership is strong with 20% outside the U.S. attending.
- Encourage student mentoring.
- Stay connected with Tweets and LinkedIn. The monthly email of *IAFP Report* has an open rate of 27%, has very topical information and is a great food safety resource.
- *JFP* publishes more review articles, resubmit past symposia.

Old Business: Review and approval of 2017 Meeting Minutes. Motion to approve the minutes; seconded and approved.

New Business: 2017.

- Characteristics and ID of Spoilage-causing Fungi – (Emilia Rico-Munoz) suggests that this is held in 2020 as Rob Samson may have a conflict with another conference.
- Developments in Mycotoxin Research – (Emilia Rico-Munoz) perhaps do this again in 2019.

2018 Sponsored Programs:

- Webinar: Recommendations for designing and conducting cold-fill-hold challenge studies for acidified foods (Fred Briedt). Over 200 people registered for the webinar and 150 people were present, another webinar planned for next year; acceptance rate is about 50%; lots of IAFP help.
1. Idea from Jena Roberts: we could convert symposia that are not accepted into webinars.
 - The Challenge of Challenge Studies – (Jena Roberts and May Yeow)

Call for Topics:

- Real World validation practices and protocols: How do I really get this done?
 - End-to-end considerations to safely produce clean label low acid/acidified products.
1. What are the effects when preservatives are removed, how this affects shelf life, working through an organization, what does clean label mean to consumers and how does this affect your plant and your inner workings.
 - Developments in Mycotoxin Research – next year.
 - Cannabis products – what do we do with this, it's not regulated under foods but this product may get there.
 - Jim Cook, SGS – What's in my product? Testing for chemical contamination, food fraud perspective as well as food contamination, coconut water adulteration, vanilla, or is it Madagascar vanilla, adulteration of juices from sugars or acids added to products.
 - Emilia Rico-Munoz – Biofilm removal as a critical part of spoilage and contamination, yeast and molds can also be biofilms, there are mold that like to spread in water not just

through the air, can discuss enzymatic removal as well as the research, how to create biofilms to do the research and the investigation.

2. Food Hygiene PDG also has this as a topic.
 - Joseph Meyer and others – cold brew beverage safety coffee and *C. bot* risks and all the vegetative pathogens, what are best practices and best consumer practices, a lot of work has been done with *C. bot* but the work is proprietary, health market based fortified waters that cannot be processed and how do they do a challenge study, and some hot fill products are handled in a way that they can be cross contaminated.
3. Elizabeth Brown – craft brew industry beer and kombucha, do these markets know what they are doing and what are consumer expectations?
4. Amanda Beitler, Mead Johnson – minimally processed refrigerated Low Acid Foods – what is acceptable, what is expectation from consumer, they don't understand product needs to be refrigerated, does product receive a non-protolytic cook.
 - Fred Breidt – fermentation food safety – non STEC *E. coli* but acid resistant and what to do about that, a lot of recommendations on how to do fermentation but this is for quality but not for safety and sometimes regulators use these recommendations.
 - Jennifer Jolly – product failures spoilage if you have a product failure, what is next, where do people start looking, spoilage investigation on site, what is the case, what should you be looking for what should you do.
 - May Yeow – acid/acidified definitions are still not clear, regulatory perspective to help us understand.
 - Yugian Lou – like to hear from regulatory on practical definition of acidified foods.
 - Spoilage TAB, lots of discussion on control inactivation, the problems in beverages, an old but good topic.

We have 4 potential proposals to submit to the Program Committee with an October 2 deadline for submission. Wilfredo Ocasio will keep in better contact with the leads for each of these symposia to keep this on track. Wilfredo will schedule some calls after this meeting.

List of selected topics for further development:

- Guidelines for thermal/non-thermal processing of heat sensitive products (Trendy beverage safety):
1. Cold-brewed coffees, 100% juices, fermented beverages, non-alcoholic beers, low-acid refrigerated (associated *C. bot* risk).
 2. Contact person: Elizabeth Brown.
 3. Proposed format: Full symposium.
 - Biofilm removal procedures as a critical part of spoilage and pathogen prevention – must consider yeast and mold as well as bacteria biofilms:
 1. Proposed format: short symposium.
 2. Contact person: Emilia Rico-Munoz.
 - Cause spoilage investigations on shelf-stable beverages – root-cause analysis: hot-fill, aseptic, ESL, etc.
 1. Proposed title: "Product Failure: What Now? What is the Next Step?"
 2. On-site work, analytical work.
 3. Real-life case studies.
 4. Proposed format: short symposium.
 5. Contact person: Jennifer Jolly.
 - Clean-label in acidified foods and its impact on processing for food safety, quality and regulatory compliance.
 1. Proposed title: "Who Moved my Acid?"
 2. Potential talk: Fred Breidt on buffering capacity influencing legal categorization as acidified food.
 3. Proposed format: Full symposium.
 4. Contact person: April Bishop.

Nomination and Election: May Yeow was nominated to serve as Vice Chair-Elect; to begin her term as Vice Chair in 2019.

Chairperson: Wilfredo Ocasio.