Beverage and Acid/Acidified Foods PDG


Number of Attendees: 82.

Meeting Called to Order: 1:00 p.m., Sunday, July 21, 2019.

Minutes Recording Secretary: May Yeow.

Welcome and Roll Call: Barbara Ingham.

Introductions: Barbara Ingham.

Antitrust Guidelines: Barbara Ingham.

Board Liaison Comments: Barbara Ingham.

The IAFP Executive Board welcomes you to Louisville and IAFP 2019. The Boards hopes you enjoy the conference. Let the Board know if you need assistance or you can stop at the IAFP registration desk. Webinars no longer need sponsorship due to the IAFP Foundation supporting the expense. Membership is required to view the recorded webinars. Please make use of IAFP Connect for your PDG or Committee communications. 207 program proposals were submitted for 2019 Annual Meeting; 87 were accepted.

Old Business: Review and approval of 2018 Meeting Minutes. Motion to approve the minutes; seconded and approved.

New Business:

I. 2019 PDG-sponsored programs:

- S57: Wednesday, July 24 – 8:30 – 10:00 Biofilm Removal as a Critical Part of Spoilage and Pathogen Contamination Prevention.


- What is pH? pKa values, pH buffering capacity, pH predictive modeling.
  Webinar series – Fred Breidt and Yuqian Lou.
- Defining safe harbors and worst-case scenario formulation/process.
  Roundtable – Wilfredo Ocasio, Yuqian Lou, Omar Oyarzabal, and Pat Rule.
- Fermentation of beverages: Hazard analysis/preventive control/regulatory Webinar/Symposium – Bruno Xavier and Yuqian Lou.
- Non-thermal technologies for safety and quality of beverages (science, regulations, validation).
  Webinar/Symposium – S. Balamurugan and Ankit Patras.
- Preventive controls as applied to formulation-controlled products (e.g., soy sauce).
  Workshop – Adam Borger, Lori Ledenbach, and May Yeow.
- Functional waters and beverages: safety and spoilage controls.
  a. Cold brew coffee, kombucha, etc.
  b. Technologies, strategies, and mitigations.
  Symposium – Emilio Esteban, Wilfredo Ocasio.
- How can we effectively reuse/reclaim water end-to-end.
  Yuqian Lou, Suchart Chaven.
- Cottage foods industry support (food safety, regulations, formulations, etc.)
  Webinar – Omar Oyarzabal, Dave French.
- Hydration of dehydrated ingredients for aseptic processes.
  Symposium – Wilfredo Ocasio, Dave Horowitz, May Yeow.
- Detection methods for spoilage organisms in beverages (e.g., Alicyclobacillus)
  a. What is the standard?
  b. Novel methods.
  c. Emerging microbes.
  d. ESL products.

Recommendations to the Executive Board: None.

Next Meeting Date: August 2–5, 2020, Cleveland, Ohio.

Meeting Adjourned: 2:15 p.m.

Chairperson: Barbara Ingham.