

## **Beverages and Acid/Acidified Foods PDG**

**Members Present:** Emilia Rico, Larry Beuchat, Fred Breidt, Charles Czuprynski, Margarita Gomez, Rong Murphy, Jena Roberts, Patricia Rule and Joe Shebuski.

**Board/Staff Members Present:** Alejandro Mazzota.

**New Members:** Timothy Adams, Angela Anandappa, Greg Burnham, Peyman Fatemi, Senya Finney, Steve Kenney, Brian Mayer, Pam Sinderson, Thierry Sofia and Michelle You.

**Visitors/Guests:** Keith Ito, Michelle Lovett, Ann Packingham, Nina Parkinson, Lisa Robinson and Henry Yeung.

**Meeting Called to Order:** 2:00 p.m., Sunday, July 28, 2013.

**Recording Secretary of Minutes:** Emilia Rico and Fred Breidt.

### **Comments/Updates from the Executive Board Liaison (Alejandro Mazzotta):**

1. We now have 2700 members, up from 2540, and 150 exhibitors up from 135 in 2012.
2. Membership is growing!
3. Reminders for PDGs: symposia are limited so organize more webinars, *FPT* journal articles, etc.
4. *FPT* journal has a new image. PDGs should consider sending papers on topics of general interest to the journal.
5. IAFP business meeting will be at noon on Tuesday and now has lunch supplied.
6. IAFP has signed 3 MOUs with: ICMSF, FAO, ILSI North America.
7. Question from Emilia: Can we have symposia about food spoilage?  
Answer from Alejandro: Definitely YES.
8. There are 3 new PDGs so consider Saturday PDG meetings and/or possibly combining groups.

### **Old Business:**

1. 2012 PDG Meeting Minutes were adopted – motion by Fred Breidt to accept, seconded by Rong Murphy, and accepted by all members present.
2. PDG name/charter change:
  - a. There was a great discussion on the name change including: What are acidified foods and are other names possible?
    - i. Definition of acidified foods
    - ii. Expand the scope?
    - iii. Liquid food vs. beverage?
  - b. The vote results were as follows:

- i. No change
    - ii. Beverages and acid/acidified foods
    - iii. Beverage and acidified foods
    - iv. Low risk foods and beverage
    - v. Liquid and acidified foods
  - c. Motion by Jena Roberts to accept the new name as Beverages and Acid/Acidified PDG, seconded by Margarita Gomez, and accepted by all members present. The recommendation on the name change will be made to the Executive Board for final approval.
3. Other old business: None.
- Beverage PDG-sponsored contributions to the 2013 Annual Meeting Technical Program.
4. Symposium S12 (*"Preserve This! Novel Preservatives and Applications in Acid and Acidified Foods,"* Wednesday, 31 July 2013, 1:30 PM – 3:30 p.m., 213 BC, Charlotte Convention Center).

**New Business:**

1. Vice-chair election
  - I. There were four candidates for vice chair nominated before the meeting: Fred Breidt, Anderson de Souza Sant'Ana, Jason Richardson and Rong Murphy.
  - II. Each candidate, or a representative of the candidate, gave a brief description of their achievements and their future role as vice- chairs.
  - III. Vote: after compiling votes received previously by email and the votes of the members that had not previously voted present at the meeting, Fred Breidt was elected with 12 votes out of 22 total votes. Jason Richardson was in second place with 8 votes.
  - IV. Motion by Margarita Gomez to accept and seconded by Pat Rule.
2. Symposia, roundtables, and workshops proposals for IAFP 2014 Annual Meeting (August 3-6 2014, Indianapolis, IN); deadline for proposal submission is 15 October 2013:
  - I. The Acid Test: Pathogen Survival in Acidified Foods, Organizers: Fred Breidt, Emilia Rico; Acid resistant pathogens can survive and cause disease in acidified foods such as apple cider, orange juice and some pickled vegetable products with pH values below 4.0. Recent FDA guidance has raised concerns about spoilage organisms, including molds and bacteria such as *Bacillus licheniformis*, that can raise pH of acidified foods and beverages, potentially resulting in a metabiotic effect allowing the germination and growth of *Clostridium botulinum* spores. FDA guidelines and the Food Safety Modernization Act also address the need to establish critical limits for vegetative bacterial pathogens in acid and acidified foods, including a 5-log reduction standard. These concerns combined with an proliferation of novel products and imported foods, highlight the need for a better

understanding of processing conditions that assure safety and support regulatory compliance for acid and acidified foods.

- II. "Spore 2014: Bacterial Spores of Significance in Foods and Beverages – Safety or Spoilage Concern?", Organizers: Emilia Rico, Margarita Gomez; This symposium will give up to date information on foodborne sporeformers that are possible pathogens or spoilage organisms of concern in the food and beverage industry such as *Clostridium difficile*, *Bacillus cereus*, *Clostridium tyrobutyricum*, *Clostridium estertheticum*, *B. sporothermodurans*, *Alicyclobacillus acidoterrestris* and *Sporolactobacillus* spp. Control of these sporeformers requires a good understanding of source of contamination. spore activation, germination and outgrowth as well as the mechanism of destruction of these spores by different processes (classical and novel).
  - III. "High Acid Aseptic Filling: an International Review of Challenges and Benefits". Organizers: Sean Leighton, Emilia Rico.
  - IV. Methods for food safety studies that are realistic for industry, what have we learned? "Methods philosophy" symposium or roundtable. Organizers: Jena Roberts and David Baker. Alternative title from Jena: "The arts and sciences of challenge studies". Senya Finney may help or contribute a talk. Possible collaboration with the Applied Laboratory Methods PDG.
  - V. Modeling to predict safety, possibly a roundtable? This could include log reduction vs. endpoint. Risk communication and risk assessment to industry (possible collaboration with the Microbial Modeling and Risk Assessment PDG). Margarita Gomez.
  - VI. Functional beverage or liquid food safety? Challenges with exotic ingredients: unregulated pesticides, dyes, and chemicals (possible collaboration with Food Chemical Hazards and Food Allergy PDG). Jena Roberts had some ideas and possible speakers.
  - VII. From consumer side, enzymatic inactivation as a indicator of safety?
  - VIII. Beer spoilage symposium.
3. PDG webinar topics and organizers for 2013-2014 (Pat Rule to help with setup):
    - I. Issues regarding cold supply chain.
    - II. Changing mold nomenclature: "One Fungus=One Name."
  4. PDG member communication using Google groups or other means, such as GoToMeeting ([www.gotomeeting.com](http://www.gotomeeting.com)) or WebEx ([www.webex.com](http://www.webex.com)): members liked the idea of using GoToMeeting or WebEx for intra-PDG communication to allow visual aids, etc. There was not much interest in forming a Google group.
  5. IAFP PDG Web page: there was little current interest in PDG webpage modification.

6. Other:

- I. For future PDG meetings, we may consider having one or more people speak briefly on “hot topics”. This may help generate ideas for symposia/roundtables.
- II. Members would like to know if it would be possible to attend future PDG meetings via teleconference. This way, PDG members not able to attend the annual meeting could still contribute to the discussion. Could telecommunications support from IAFFP be made available?

**Recommendations to the Executive Board:**

1. Approval of PDG name change to “Beverages and Acid/Acidified Foods PDG.” Will submit revised charter to the Board for approval.
2. Approval of newly elected vice-chair: Fred Breidt

**Next Meeting Date:** August 3-6 (Sunday - Wednesday), Indiana Convention Center, Indianapolis, Indiana.

Next dates to discuss symposia (via conference call or GoToMeeting/WebEx):

- 22 August 2013 (Thursday), 11:00 a.m. Eastern.
- 12 September 2013 (Thursday), 11:00 a.m. Eastern.
- 8 October 2013 (Tuesday), 11:00 a.m. Eastern.

**Meeting Adjourned:** 4:00 p.m.

**Chairperson:** Emilia Rico.