

Scheduled Process Kitchen Sink BBQ Sauce

Sheza Star
Picklin' Princess, LLC
1234 Galaxy Lane
Anywhere, WI 54321

Critical Factors:

- Max. equilibrium pH 4.0, target ≤ 3.6
- Container: 16-oz (glass); 1-piece metal CT lid with button top
- Headspace: target $\frac{1}{2}$ " ; maximum $\frac{3}{4}$ "
- Fill temperature: 180°F (minimum)
- Inverted hot-fill-hold: 180°F (minimum) for 2 minutes (minimum)
- Seal integrity: button down on top indicates vacuum

Authorized supervisor: Sheza Star (Better Process Control School-Acidified, 2017)

Commercial pH test results (2 batches): 3.46, 3.52

Ingredient	Prepared Weight (oz).
Tomato Paste*	365
Water	300
Ketchup (Hunts)*	216
Apple Cider Vinegar, 5% acetic acid	83
Mustard (French's)*	62
Onions, peeled, sliced $\frac{1}{4}$ " max.	60
Green peppers, topped, seeded, chopped $\frac{1}{2}$ " max.	54
Salt	34
Frank's Hot Sauce*	4
Worcestershire Sauce*	2.50
Garlic powder	0.7

All ingredients must be listed on the label in decreasing order by weight, all sub-ingredients must be listed. e.g.: TOMATO PASTE, WATER, KETCHUP (tomato concentrate, high fructose corn syrup, vinegar, corn syrup, salt, less than 2% of spice, onion powder, natural flavors), VINEGAR, MUSTARD (vinegar, mustard powder, EGGS, salt, spices, FD&C#2, FD&C#6), ONIONS, GREEN PEPPER, SALT, HOT SAUCE (pepper, vinegar, salt), WORCESTERSHIRE SAUCE (vinegar, molasses, water, sugar, onions, anchovies, salt, garlic, cloves, tamarind extract, natural flavorings, chili pepper extract), GARLIC POWDER. CONTAINS: EGGS, ANCHOVIES

PROCEDURE:

- 1) Clean containers and closures.
- 2) Prepare and weigh ingredients.
- 3) Combine all ingredients in a large kettle and heat to a boil (210-212°F), hold for 5 minutes.
- 4) Blend with an immersion blender until smooth.
- 5) Fill containers with hot sauce. Apply lid. [Sample set aside for pH testing.]
- 6) Immediately invert, and hold 180°F or higher for at least 2 minutes. Turn container right side up and allow to air cool. Hot time and temperature are confirmed on one container per batch and the results recorded.
- 7) Check pH on room temperature sample and within 24 hours to ensure that pH is under 4.0 before product is shipped. pH is measured directly, no sample preparation needed. pH will be measured with a properly calibrated pH meter or litmus paper in the proper range.
- 8) Record all critical factors.

Any change to recipe, process, container or closure must be reviewed by a Process Authority. Label jars with product name, legal name of business, business address (street address, city/state/zip), ingredient statement, net **weight** (oz and grams), and lot code. Lot code must include establishment, product, year, day and period when packed. Container closure must be evaluated and records kept. *Pre-packaging and post-packaging heating steps are sufficient to ensure minimum time/temperature process lethality as defined by F. Breidt, K.P. Sandeep, and F.M. Arritt. 2010. Use of linear models for thermal processing of acidified foods. Food Protection Trends 30:268-272.* Scheduled process authorized for Sheza Star only at Picklin' Princess, 1234 Galaxy Lane, Anywhere, WI effective xx XXXX 2017. Any duplication or other use of this document is prohibited.

