

Scheduled Process

Tomato Salsa (Mild)

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

Critical Factors:

- Max. equilibrium pH 4.0, target ≤ 3.8
- 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): 3.79, 3.85

Ingredient	Prepared Weight (ozs)
Tomatoes, fresh (skinned, cored and diced $\frac{1}{2}$ " max.)	465
Tomato paste*	120
Black beans (canned), drained and rinsed	80
Corn, frozen, thawed	80
Yellow onions, skinned, trimmed and diced $\frac{1}{2}$ " max.	48
Green bell pepper, trimmed, seeded, diced $\frac{1}{2}$ " max.	48
Jalapeno pepper (trimmed, seeded and minced $\frac{1}{4}$ " max.)	19
White vinegar, 5% acetic acid	16
Sugar	10.5
Salt	10
Garlic (trimmed and minced $\frac{1}{4}$ " max.)	8
Cumin	4

*All sub-ingredients must be listed on the label. Product ingredient statement reflects items in order as listed above.

Procedure:

1. Properly clean containers. Prepare closures.
2. Prepare and weigh ingredients.
3. Combine ingredients in a large pot. Bring to a boil, 210-212°F, and boil for 3 minutes. Reduce heat, holding at 180°F or higher, and hold for 10 minutes.
4. Fill containers with hot salsa, minimum fill temperature 180°F, target 190°F leaving a headspace of $\frac{1}{2}$ " (target no more than $\frac{3}{4}$ "). Apply closure. [Sample set aside for subsequent pH testing.]
5. Immediately invert containers and hold, 180°F or higher, for at least 2 minutes. Hold temperature measured at the end of 2 minutes with a digital probe thermometer for 1 container/batch and recorded.
6. Check pH once sample has cooled and within 24 hours to ensure that pH is 4.0 or below before product is released. pH is measured by direct measurement, no sample preparation is necessary. pH is measured using a pH meter calibrated the same day with pH buffers 4.0 and 7.0.

Record all critical factors. Any change to recipe, process, jar size or packing material must be reviewed by a Process Authority. Label jars with product name, processor name and address (city/state/zip; street address if not found in local directory), ingredient statement, net **weight** (oz and grams), and lot code. Lot code must include establishment, product, year, date and line. 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. Kay, J. Osborne, B. Ingham, and F. Arritt. 2014. Thermal processing of acidified foods with pH 4.1 to 4.6. Food Protection Trends 34:132-138. Scheduled process approved for Sheza Star at location noted herein only. Any duplication or other use of this document is prohibited.

Approved for processing effective 2 November 2017

Dr. Barbara Ingham
Professor & Food Safety Specialist
University of Wisconsin-Madison

