SAMPLE Scheduled Process
Green Tomato Relish

Justin Time
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Authorized supervisor: Justin Time (Acidified Canned Foods Training, 2013)
pH test results: 4.03, 4.05

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Weight (oz)</th>
<th>By Weight (%)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Diced green tomatoes, max size ¼”</td>
<td>400</td>
<td>63.49</td>
</tr>
<tr>
<td>Diced red &amp; yellow peppers, max size ½”</td>
<td>80</td>
<td>12.70</td>
</tr>
<tr>
<td>Sugar</td>
<td>56</td>
<td>8.89</td>
</tr>
<tr>
<td>Diced yellow onions, max size ¼”</td>
<td>48</td>
<td>7.62</td>
</tr>
<tr>
<td>White vinegar, &gt;5% acetic acid</td>
<td>40</td>
<td>6.35</td>
</tr>
<tr>
<td>Salt, celery seed, mustard seed*</td>
<td>6</td>
<td>0.95</td>
</tr>
<tr>
<td>Total</td>
<td>630</td>
<td>100%</td>
</tr>
</tbody>
</table>

This product is produced by batch acidification and meets the definition of an acidified food under 21 CFR 114. *Note: salt must be listed on the ingredient statement.

PROCEDURE:
1) Wash containers (8 or 16 oz) and keep warm. Prepare 2-piece lids.
2) Dice green tomatoes, onions, and peppers and add to a large stock pot.
3) Add sugar, vinegar and seasonings to tomato mixture and bring to a boil (212°F), hold for at least 5 minutes to dissolve sugar and salt and until heated through.
4) Fill hot jars with hot relish mixture, ≥ 180°F (minimum), target temperature is 200°F, leaving ½ inch headspace, and cover with prepared 2-piece lid.
5) Process in a boiling water canner for 10 minutes. Processing time begins when water reaches a full rolling boil. Water must remain boiling during entire timed process. Jars must be kept hot >160°F while awaiting processing.
6) Remove hot containers and allow to air cool.
7) Check seals.
8) Check pH after equilibration, and within 24 hours, to ensure that pH is under 4.1, with a target of 4.0, or below, before product is shipped. pH is measured after once jars are cool on a sample that is blended to prepare a slurry. pH of the slurry is measured using a pH meter calibrated the same day with pH buffers 4.01 and 7.00.
9) Apply product label; must include lot code.
10) Record all critical factors. Any changes to process, ingredients, container or closure must be approved by a process authority.

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. FDA Process filing: MinIT = 160°F, Process time = 10 min. Process temp. 212°F; Other F, z=17.1, Ref temp = 160°F, 5.6min

Critical Factors (must be recorded on processing log):
- Max. equilibrium pH ≤ 4.1, target 4.0
- Container (glass): 8 oz., 16 oz.; 2-piece metal closure
- Headspace: ½”
- Minimum fill temperature: 180°F
- Process lethality: 10 min submerged in boiling water

Approved 20 July 2015.
Dr. Barbara Ingham
Professor, Food Science, UW-Madison

Barbara H. Ingham