

# FOCUS

ON  
PROCESSED  
AGRICULTURAL  
PRODUCTS

VOLUME 12 ISSUE 1  
APRIL 2001

Look for this newsletter on the Web at: [www.oznet.ksu.edu/dp\\_ansi/nletter/proccesed.htm](http://www.oznet.ksu.edu/dp_ansi/nletter/proccesed.htm)

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Grab those calendars, and jot down the following dates for upcoming workshops:

- GMPs & Sanitation, April 18, Omaha, Neb.
- Verification & Validation of HACCP, April 19, Omaha, Neb. (same place)
- Product Recall, Aug. 2, Lincoln, Neb.
- Sanitation & GMPs, Oct. 11, Overland Park, Kan.
- Product Recall, Oct. 12, Overland Park, Kan. (same place)

For more information, call Tom B. Lindquist at (785) 532-1667.

**Dr. Fadi Aramouni  
and his staff are in  
Call Hall:  
(785) 532-1668**

## HACCP Workshops Set for 2001

Do long-term plans for your food-processing business include implementation of HACCP (Hazard Analysis Critical Control Point)? If so, plan to attend one of the following workshops:

- May 8-10 — Lincoln, Neb.**
- June 7-9 — Manhattan, Kan.**
- August 15-17 — St. Louis, Mo.**
- Nov. 28-30 — Lincoln, Neb.**

The workshops, accredited by the International HACCP Alliance, are intended for small meat and food processing operations. Workshops will cover:

### Part 1

- Why HACCP?
- Overview of Food Safety/HACCP Principles
- GMP's, SOP's and SSOP's
- Identifying Hazards - Physical, Chemical and Biological
- HACCP Principles 1 and 2
- Hazard Analysis Critical Control Points
- Working Groups

### Part 2

- HACCP Principles 3, 4 and 5
- Establishing Critical Limits
- Monitoring of Critical Limits
- Corrective Actions
- Working Groups
- HACCP Principles 6 and 7
- Record Keeping
- Sanitation Verification
- Working Groups
- Update on HACCP Regulations

### Part 3

- Final HACCP Plan Reports by Working Groups
- Implementation of your HACCP Plan
- Management of your HACCP Plan
- Quiz/Evaluation

USDA and FDA have each established regulations based on HACCP principles. This course meets USDA HACCP training requirements under federal and state meat inspection and is accredited by the International HACCP Alliance.

■ See HACCP Page 2

## Organic Standards

The National Organic Program Final Rule was announced Dec. 21, 2000, by Dan Glickman, former Secretary of Agriculture for USDA. Essentially, the new organic standard offers a national definition for the term "organic." It details methods, practices and substances that can be used in producing and handling organic crops and livestock, as well as processed products. It also establishes clear organic labeling criteria. For more information on the National Organic Standards rule, along with detailed fact sheets and other background information, check the following Web site: <http://www.ams.usda.gov/nop>.

## Grower's Guide Available

Reviewing, evaluating and strengthening current good agricultural practices (GAPs) used on the farm and good manufacturing practices (GMPs) used in packing facilities can reduce microbial risks. The key to reducing risks is preventing contamination before it happens. Good agricultural practices for fresh fruits and vegetables are highlighted in the publication *Food Safety Begins on the Farm - A Grower's Guide*.

The publication is supported by the Cooperative State Research, Education, and Extension Service (CSREES), the U. S. Department of Agriculture, and the U.S. Food and Drug Administration. It was developed by Cornell University as part of a CSREES grant: Reducing Microbial Risks in Fruits and Vegetables with Good Agricultural Practices. K-State Research and Extension is one of the national collaborators, providing assistance to growers and processors at meetings or in one-on-one visits. To learn more about GAPs, call Cara Wohler, (785) 532-2863, and request a free publication.

### Suggestions Please

If you have suggestions to improve the FOCUS Newsletter, or ideas for articles, please call: (785) 532-1667.

## 2000 Annual Report

### *Value Added Foods Lab responds to a variety of needs*

Last year the Value Added Foods Lab recorded **925** contacts. One hundred sixty-five different companies were represented, as well as **59** additional entrepreneurs/individuals with product concepts. Of the 925 contacts, 52 percent were from existing businesses and 13 percent were from start-up companies and entrepreneurs. The rest of the contacts came from Kansas county extension offices (15 percent), state and federal government agencies (4 percent), Kansas State University (14 percent), and media and other sources (2 percent). Primary topics for this quarter are listed below:

Area of Assistance	Number of Requests
Product Analysis	113 (12%)
Business and Product Development	146 (16%)
Ingredients and Supplier Questions	59 (6%)
Labeling	96 (11%)
Processing	112 (12%)
Safety	120 (13%)
Equipment	82 (9%)
Other (requests for publications, regulations, and meeting concerns)	197 (21%)
Nutrition Facts Panels and Label Review	211
Equipment on Loan	18
Client use of Laboratory (staff and facilities)	6
Shelf-Life Testing (physical, chemical, sensory and microbiological)	26

## HACCP

*Continued from page 1*

### Workshop Faculty

Workshop faculty:

- Fadi Aramouni, Ph.D., Kansas State University
- Elizabeth Boyle, Ph.D., Kansas State University
- Mindy Brashears, Ph.D., University of Nebraska - Lincoln
- Dennis Burson, Ph.D., University of Nebraska - Lincoln
- Andrew Clarke, Ph.D., University of Missouri - Columbia
- Robert Maddock, Ph.D., South Dakota State University

### Registration

Registration fee is \$100 per person, which includes workshop materials, lunches and refreshments. Payment and registration form should be postmarked or faxed at least two weeks before the session to assure

availability. Register online at: [www.foodsafety.unl.edu](http://www.foodsafety.unl.edu).

Cancellations, with refund, will be accepted up until two weeks before the start of each course.

### Lodging

Information on lodging and course location will be sent upon receipt of course registration. Lodging costs are not included in registration fees.

### Funding

This workshop is supported, in part, by the United States Department of Agriculture (USDA), and the Cooperative State Research, Education and Extension Service (CSREES).

### Contact Information

For a complete course brochure, including registration form, call the HACCP specialist at the University of Nebraska - Lincoln: (888) 688-4346.

Course location and other information is also available online at: [www.HACCP.unl.edu](http://www.HACCP.unl.edu).

## Kansas Suppliers — Contract Processors

According to the 2000 Annual Report, 12 percent of requests are related to processing food products. Many callers are interested in contract processors for their food items and are directed to the *Reference Guide for Kansas Food Processors*. The following companies are listed as *Kansas Suppliers — Contract Processors*:

### Contract Kitchens

Pottorf Hall  
c/o Riley Co. Extension Office  
110 Courthouse Plaza  
Manhattan, KS 66502  
(785) 537-6350  
Fax: (785) 537-6353  
E-mail: [aladd@oznet.ksu.edu](mailto:aladd@oznet.ksu.edu)

Treehouse Berry Farm  
c/o Richard Smith  
11830 222nd St.  
Linwood, KS 66052  
(913) 723-3326  
Fax: (913) 723-3872  
E-mail: [tbfkitchen@aol.com](mailto:tbfkitchen@aol.com)

Merriam Community Center  
c/o Mary Horsley  
5701 Merriam Drive  
Merriam, KS 66203  
(913) 722-7750  
Fax: (913) 362-3028  
E-mail: [maryh@merriam.org](mailto:maryh@merriam.org)

### Seasoning, Sauce Mixes and Dry

#### Blend Co-Packer

Williams Foods  
c/o Customer Service Dept.  
13301 W 99th St.  
Lenexa, KS 66215  
(913) 888-4343  
Fax: (913) 888-0727  
E-mail: [dwinfiel@williamsfoods.com](mailto:dwinfiel@williamsfoods.com)  
(Diversified Dry Blend Manufacturer/Packager)

### Snack Food Co-Packer

Twin Valley Popcorn  
c/o Ed Henry  
Box 42  
Greenleaf, KS 66943  
(785) 747-2251  
(800) 748-7416  
Fax: (785) 747-2424  
E-mail: [ehenry@grapevine.net](mailto:ehenry@grapevine.net)

### Sauce Co-Packers

Flower of the Flames  
c/o Jeff Hataway  
14406 W 100  
Lenexa, KS 66212  
(913) 492-1414  
Fax: (913) 492-1414  
E-mail: [floweroftheflames@hotmail.com](mailto:floweroftheflames@hotmail.com)

PMS Foods, Inc.  
c/o Perry Harris  
2701 E 11th St.  
Box 1099  
Hutchinson, KS 67504  
(620) 663-5711  
(800) 835-5006  
Fax: (620) 663-7195  
Web site: [www.pmsfoods.com](http://www.pmsfoods.com)

Original Juan Specialty Foods  
c/o Nina Ward  
647 Southwest Blvd.  
Kansas City, KS 66103  
(913) 432-5228  
Fax: (913) 432-5880  
E-mail: [juan@originaljuan.com](mailto:juan@originaljuan.com)

Grandma Hoerner's Foods, Inc.  
c/o Duane McCoy  
Rt. 1, Box 158-A  
Alma, KS 66401  
(785) 765-2300  
Fax: (785) 765-2303  
E-mail: [hoerner@kansas.net](mailto:hoerner@kansas.net)

\*The reference guide is under revision. If your company would like to be included in this list as a co-packer, please call Tom B. Lindquist, (785) 532-1667.

## Program Touts Kansas Ag Products

The *From the Land of Kansas* trademark program is a state-sponsored marketing program designed to help small businesses that manufacture products in Kansas.

The trademark program is administered within the Agriculture Products Development Division of the Kansas Department of Commerce & Housing. Membership in the program is free, and offers a number of benefits, including use of the *From the Land of Kansas* logo, trade show assistance packages, business enhancement fund program, educational seminars and quarterly newsletters.

For more information, e-mail Megan Kilgore at: [mkilgore@kdoch.state.ks.us](mailto:mkilgore@kdoch.state.ks.us) or telephone (785) 296-3776.

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KANSAS STATE UNIVERSITY  
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**RESEARCH AND EXTENSION**

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*FOCUS: On Processed Agricultural Products* is published  
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and value-added food products.

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K-State, County Extension Councils,  
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materials available without  
discrimination on the basis of race,  
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age or disability.