

# FOCUS

VOLUME 12  
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ON PROCESSED AGRICULTURAL PRODUCTS

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

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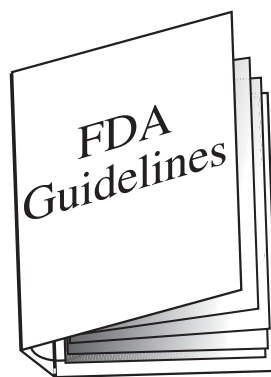
### E-mail Gaining

E-mail seems to be gaining popularity with our clients, so we would like to ask for your e-mail address so we can build a distribution list. Client files will be updated, and the FOCUS Newsletter will also be sent electronically over the Internet. This will reduce printing and mailing costs, and we hope it will be more convenient for busy food processors.

If you received the April issue of FOCUS by e-mail, you're already in the system. If you didn't, send your e-mail address to [tlindqui@oznet.ksu.edu](mailto:tlindqui@oznet.ksu.edu) and get connected today!

## FDA issues Food Security Guidelines

The United States Food and Drug Administration (FDA) released guidelines in January identifying preventive measures that can be taken by the food industry to minimize the risk of food tampering, or criminal or terrorist actions. The publication *Food Producers, Processors, Transporters, and Retailers: Food Security Preventive Measures Guidance* is relevant to all sectors of the food system, including farms, aquaculture facilities, fishing vessels, producers, transportation operations, processing facilities, packing facilities, warehouses, and retail and food-service establishments. Implementing better preventive measures requires the commitment of management and employees; both should participate in development and review.



For more information, see the FDA Web site: <http://www.cfsan.fda.gov/~dms/secguid.html>. You can also receive a copy by calling Tom Lindquist at 785-532-1667, or e-mail [tlindqui@oznet.ksu.edu](mailto:tlindqui@oznet.ksu.edu).

### What You Can Do

Food business operators should consider taking these precautions:

- Inspect incoming and outgoing vehicles for suspicious, inappropriate or unusual items or activity.
- Restrict entry to the establishment by checking in and out at security or reception, and require proof of identity, issuing visitors' badges that are collected upon departure.
- Ensure that there is a valid reason for the visit before providing access to the facility. Beware of unsolicited visitors.
- Screen employees by obtaining and verifying work references, addresses and phone numbers.
- Check immigration status when appropriate.
- Perform Federal Bureau of Investigation and other criminal background checks. Remember to consult state or local laws that may apply to the performance of such checks first.
- Apply these procedures to all employees, including seasonal, temporary, contract and volunteer employees. Watch for unusual behavior by new employees or workers — workers who stay unusually late after the end of their shift; arrive unusually early; access files, information, or areas of the facility outside their areas of responsibility; remove documents from the facility; ask questions on sensitive subjects; or bring cameras to work.

## Equipment Corner

### State Surplus

If you are looking for used and sometimes new equipment, the state of Kansas may have a deal for you. The state surplus property center located at Forbes Field in Topeka, sells surplus equipment "as is" without warranty.

Each month, they list an assortment of equipment of interest to food processors under the headings "Appliance and Food Service" and "Specialty Items." (They even have kitchen sinks!) To add your name to the monthly catalog mailing list, call the state surplus property center at 785-296-2334.

### Freezers for sale

A client in Wamego has a quick freezer for sale, along with (2) 23 cu. ft. chest-type freezers. If you would like to add this equipment to your frozen food operation, please call the Kansas Value-Added Foods Lab at 785-532-1667.

### Suggestions Please

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

## Kansas Value-Added Foods

*Lab offers innovation opportunities unmatched in Kansas*

The Kansas Value-Added Foods Laboratory at Kansas State University offers agricultural-related businesses, processors, and entrepreneurs innovation opportunities unmatched in Kansas.

The laboratory, located in the northwest wing of Call Hall, includes facilities and equipment for packaging as well as physical, chemical, and microbiological analyses of foods. Part of the facility is designated for accelerated shelf-life testing of food products and is equipped with controlled atmosphere incubators.

The lab offers numerous services: processing requests and inquiries in regard to new food concepts, assisting in the production of new foods or consulting on methods of adding value to existing ones, performing a variety of physical, chemical, microbiological and sensory evaluations, conducting shelf-life tests to determine expiration date, reviewing product labels for compliance with state and federal guidelines, generating nutritional information panels, offering HACCP and food-safety training, acting as a processing authority, suggesting suppliers for ingredients, packaging materials and equipment, answering questions concerning food processing rules and regulations, and offering publications on food processing issues.

Another service offered is the Thermal Processing Lab (TPL), located in the heart of the K-State campus. The purpose of the TPL is to educate food processors, evaluate larger scale food formulations, and provide firsthand experience with typical processing equipment. It offers processors an opportunity to develop new products, test thermal processes, scale-up operations, and run test-market-size batches. Fees are based on a daily rate.

Tom B. Lindquist  
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## For Sale

### *Popcorn Equipment Available*

A client of the Kansas Value-Added Foods Lab has a wide assortment of popcorn equipment for sale along with a number of trucks that were used to deliver their products. The list includes:

- Delivery trucks – various body and engine sizes available.
- Storage trailers – various lengths and door styles.
- Popcorn tins – 1 and 3 gallon, several designs.
- Popcorn line, which includes a caramel machine, conveyors, elevators, poppers, sifters, feeders, blowers, sealers, salt applicators, form, fill, seal machine, etc.
- Pallet wrapper, portable popcorn machine, filling stations, S.S. kettle, hoppers, coater, tumblers, cotton candy machines, scales, bulk bins, and much, much more.

Please contact the Kansas Value-Added Foods Lab at 785- 532-1667 or e-mail [tlindqui@oznet.ksu.edu](mailto:tlindqui@oznet.ksu.edu) for details.

## Food Allergens Nothing to Sneeze At

For people with true food allergies, the simple pleasure of eating can turn into an uncomfortable – and sometimes even dangerous – situation. For some, food allergies cause only hives or an upset stomach; for others, one bite of the wrong food can lead to serious illness or even death.

The FDA believes there is scientific consensus that the following foods can cause serious allergic reactions in some individuals. They account for more than 90 percent of all food allergies. The products, commonly known as the “big eight” are peanuts, soybeans, milk, eggs, fish, crustacea, tree nuts and wheat. In all, more than 170 foods have been documented in the scientific literature as causing serious reactions.

Here are some tips to avoid problems with allergens in your food products:

### Labeling

- Declare all ingredients on the ingredient legend. There are no exemptions for foods known as possible allergens.

### Production

- Run foods containing known allergens during the last production cycle of the day immediately before cleaning.
- Avoid cross-contamination.
- Avoid accidental misformulation.

For more information, refer to the following sources:

FDA: <http://www.cfsan.fda.gov/~dms/wh-arg1.html>

FDA: <http://www.cfsan.fda.gov/~dms/wh-argy.html>

The Institute of Food Science & Technology (UK): [www.ifst.org](http://www.ifst.org)

## New Publication for Food Processing

A new publication on food processing regulations is available on the Web. Implemented by the Food and Drug Administration (FDA), the regulations were mandated to ensure the safety and wholesomeness of the processed food supply.

Personnel, buildings and facilities, equipment, and production and process controls are all covered in *Current Good Manufacturing Practices (CGMPs) in Manufacturing, Packing, or Holding Human Foods*, MF-2505. The publication can be found at: <http://www.oznet.ksu.edu/library/fntr2/MF2505.pdf>.

Clients on mailing list of the Kansas Value-Added Foods Laboratory should have received a printed copy. If you did not, or know of a new food manufacturing facility in your county that might like one, please refer them to the Kansas Value-Added Foods Laboratory at K-State.

## Free Reference Guide Available

The *Reference Guide for Kansas Food Processors* is available. This 1998 publication is the result of a joint effort between the Kansas Department of Commerce and Housing and K-State Research and Extension. The guide includes information on Starting Your Business, Marketing, K-State Assistance, Government Offices, Kansas Suppliers and Services, Technical Information and Educational Material, Labeling, and Reference Material. Call Cara Wohler at 785-532-2863 for your free copy.

## Do You Know?

Do you know the soluble solids (% sugar) of your fruit butter, jelly, jam or preserves?

In order to comply with FDA labeling regulations for standards of identity, products must have a minimum soluble solids level to be called fruit butter, jelly, jam or preserves.

If the products have less than the required soluble solids, the term “fruit spread” must be used on the label.

In our laboratory, we use a benchtop refractometer to determine the soluble solids. Many clients own a handheld refractometer that performs the same function.

For more information or product testing, contact the Kansas Value-Added Foods Lab at 785-532-1667.

### So what are the standards?

- Fruit butter – The soluble solids of finished fruit butter should not be less than 43 percent.
- Fruit jelly, jam or preserves – not less than 65 percent soluble solids.

**Dr. Fadi Aramouni and his staff are in Call Hall on the K-State campus.**

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