

Food Processing Authorities

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WEBSITE: <http://foodsafety.usu.edu> – Good starting point for low cost services to Utah residents; Process Authority Letter, Acidified Foods Processing Authority; all types of food - pH testing, food safety evaluation of your recipe, nutrition facts panel, Consumer, Retail, Foodservice, Producer Food Safety, Food Product Innovation Center, Utah Food Safety Coalition, food safety classes; Certified food safety manager, HACCP, Certified Cottage Food Safety Manager.

Richard H. Dougherty, Ph.D.; Professor, Extension Food Science Specialist
Department of Food Science & Human Nutrition, Washington State University
P.O. Box 646376, Office: FSHN 106J, Pullman, WA 99164-6376;

PHONE: (509) 335-0972

FAX: (509) 335-4815

E-MAIL: dougherty@wsu.edu

WEBSITE: www.foodprocessing.wsu.edu – Food Processing specialist, canned and vegetables, juices, soups, and other specialties; dehydrated potatoes and condiments; freeze dried products; snacks; seafoods; and meat and poultry products.

Grocery Manufacturers Association / Food Products Association (formerly National Food Processors Association / National Food Laboratory)

1350 I Street, Washington, DC 20005

Lisa Weddig, Director – Processing Technologies

202-637-8054

TechniCAL, Inc.

2400 Veterans Blvd., Suite 145, Kenner, LA 70062

Scott Cades, President

504-733-0300 x226

University of Nebraska, Institute of Agriculture and Natural Resources,
Food Processing Center

143 H.C. Filley Hall, East Campus, P.O. Box 830928, Lincoln, NE 68583-0928

Jill D. Gifford (Services include process determination, Better Process Control School and Entrepreneur Program)

402-472-2819

Other authorities may be found via your own Web search or through a industry specific manufacturers' association. Updated June 2007. On the next page is an explanation of the Utah State University services (more complete info can be found on their website or by calling Brian Nummer):

Food Product Label (Facts Panel) via ESHA program (\$45)

Using your recipe a computer generates a Nutrition Facts Panel in camera-ready format. We have just invested \$4000 in this new software program.

Food product food safety analysis (R&D level) (\$45)

This analysis involves analyzing your recipe/process; testing pH, brine pH, solids pH, water activity and/or other measurements to determine the risks and hazards associated with a particular food product/process. These basic food safety measurements can be made on freshly prepared samples that are sent to USU (Logan). Results are sent to the producer when completed.

Official “Process Authority” letter to Utah Dept Agriculture and Food (\$25)

Often the Utah Department of Agriculture – Food Compliance Division requires processors of foods to get a “Process Authority” letter. This letter states a professional opinion of the food safety of a particular product and process. A Food Product food safety analysis (above) is required to validate the safety parameters of the food product. In some complex cases a second opinion may be required and is usually obtained from a Washington State University Process Authority (an additional cost may be involved).

****Important Information****

All of your data will be held strictly confidential. The recipe/process will only be sent to UDAF in a Process Authority letter when needed. No other parties will have access to confidential information.

All of these analyses **REQUIRE** a complete recipe including ingredients *in detail*.

- Be specific. For example, garlic is not sufficient. We need to know if the garlic is chopped, dried, crushed, canned, etc. If you have an unusual ingredient, describe it in detail.
- We require a weighted measure versus can size. (E.g. #10 can of tomatoes will not work – we need to have the weight in pounds, ounces, or metric equivalent). Spices or dry goods can be in volume measurements, e.g. cups, tsp, tbsp, etc.
- We require a serving size. This is not arbitrary. Look on the internet or on a competitor’s product.
- We need to know your container size. A Nutrition Facts panel will print with the number of servings per container. You can send multiple container sizes to us and we will print out multiple panels at no extra charge.

For a Process Authority letter the complete process will need to accompany the recipe in detail. Describe all processing steps carefully. Describe containers and packaging.



**U.S.U. Food Innovation Lab
Brian A. Nummer, Ph.D.**