healthy food ingredients

MICRO REDUCTION PROCESS

REGULATION AND INDUSTRY PRACTICES

With the induction of the Food Safety Modernization Act (FSMA), the world of food safety is switching its focus from reaction to prevention. Companies are no longer just looking at how to respond when negative food safety incidents happen, but are turning their focus on solutions to minimize food safety risks in their products.

Products such as edible seeds, including flax and chia, are often eaten uncooked by consumers. These products and those like them are often used by the consumer in cold cereals, shakes, as yogurt topping, ice cream and the like. Consumers aren't the only ones using these products in this way; manufacturers often use these types of products in their raw or minimally-treated forms in cereals, granolas, supplements, protein shakes, drinks, energy bars and more.

Low moisture foods such as these seem to be overlooked due to pathogens' (ie Salmonella) inability to grow in these types of foods. Naturally these products may become contaminated with environmental pathogens and other microorganisms through vegetation, soil and water. Most pathogens of concern may not be able to grow on these types of products, but they can survive and thus harm consumers.

The FSMA regulation Preventive Controls for Human Food (PCHF) speaks to processing controls that address biological hazards in food products. Per the FDA the PCHF requirements specify that you must identify and implement preventive controls to provide assurances that any hazards requiring a preventive control will be significantly minimized or prevented and the food manufactured, processed, packed or held by your facility will not be adulterated under section 402 of the Federal Food, Drug, and Cosmetic Act (FD&C Act) (21 U.S.C 342) or misbranded under section 403(w) of the FD&C Act (21 U.S.C. 343(w)). (See 21 CFR 117.135(a)(1)). IntegriPure is the solution to these risks and regulation requirements.

INTEGRIPURE TECHNOLOGY

IntegriPure products are treated utilizing steam under controlled pressure to form dry, saturated steam. This type of steam is an ideal source of heat for the heating of delicate products due to its high and rapid heat transfer coefficient. The system also incorporates a gentle rotation that adds the assurance of even treatment of product. The productiveness of the dry, saturated steam combined with the rotation is what allows the use of lower treatment temperatures and times when compared to other systems, resulting in product with no loss in quality and/or functionality. This cannot be said for all heat treatment solutions which can cause changes in the quality and/or functionality of the product. Issues that are often seen in other heat treatment systems including moisture pickup, critical water activity changes, clumping, color changes, loss in quality and/or functionality are not seen in products processed with the IntegriPure system.

All products under the IntegriPure brand complete a thorough process validation. The process validation is performed product by product, targeting the most resistant microorganism of public health significance in low moisture foods, Salmonella. Microbiology testing for product validations are conducted by an ISO certified and ACLASS accredited laboratory which demonstrates that the products are processed with parameters able to achieve a minimum 5-log reduction of the target organism in each product type.

IntegriPure products are not only processed using validated treatment parameters, but are processed in facilities dedicated and committed to industry best practices. The IntegriPure brand means food safety assurance, naturally.

IntegriPure®
Food safety assurance, naturally.

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