

What Products are NOT Considered Acidified?

There are a number of foods that are excluded from acidified food regulations. Foods that fall under these categories are exempt from 21 CFR 114 “Acidified Foods”:

Acid foods - Foods with a natural pH of 4.6 or less, even if acid is added during processing.

Foods that are formulated with predominately acid ingredients, but contain small amounts of low-acid foods - The addition of the low-acid ingredients cannot significantly change the pH of the overall product from that of the predominant acid food. Many sauces and condiments fall under this category.

Fermented foods – Are foods (including some cucumber pickles, most green olives, and sauerkraut) that their pH is reduced not by the addition of acids or acid foods, but by by-products of a bacterial fermentation process.

Carbonated beverages

Alcoholic beverages

Jams, Jellies, Preserves - Products excluded from these regulations are only those covered by the standard of identity (21 CFR 150). Products are only exempt if they are made from acid-ingredients. Jellies made from low-acid ingredients such as pepper jelly need to be tested, and will most likely be considered an acidified food.

Refrigerated foods - Products which are stored, distributed and retailed under refrigeration are exempt from acidified food regulations.

Water Activity 0.85 or less - Any food, which always has a water activity of 0.85, or less is excluded from coverage under these regulations.

NOTE: A previously acidified food that you receive for repacking is an acidified food subject to the requirements of 21 CFR 108.25 and part 114.