

Exempt Canning Process – Formulated Acid Food Masala Simmer Sauce (Flavor Temptations)

The Common Kitchen LLC

Processing location:

100 S. Baldwin St. #303

Madison, WI 53703



This product is a formulated acid food, containing less than 10% low-acid ingredients (spices, onion) that do not significantly change the pH of the acid base (pH 4.01). This item is excluded from regulations outlined in 21 CFR 114. Good Manufacturing Practices are outlined below.

Laboratory pH testing: 3.93

Ingredients	Weight (pounds)
Canned Tomatoes (pH 4.01)*	306.85
Canola Oil	69.20
Vinegar, white 5% acetic acid	46.56
Onions, frozen, diced, thawed	39.57
Curry powder**	5.60
Garlic powder	0.85
Cumin seeds	0.73
Ginger powder	0.65

*Sub-ingredients, if any, must be listed. **Ingredient statement must list **spice and coloring**.

Ingredient statement: Tomatoes (xxx), canola oil, vinegar, onions, **spice and coloring**, garlic powder.

Standard Process:

1. Clean containers and closures.
2. In the kettle, heat canola oil and onion until onions are translucent. Add all remaining ingredients and heat to 180-210°F and for 5 minutes. Hold hot (180°F minimum) while filling.
3. Fill hot product into prepared containers, 160°F minimum fill temperature, leaving 1/2" headspace. Apply cap and immediately invert. Hold minimum 160°F for at least 5 minutes. Turn right side up and allow to air cool. At least once every **15 minutes**, container is opened after inversion for 5 minutes and verified that internal temperature held at least 160°F during inverted hold.

Change to recipe, process, container or closure should be reviewed by a Process Authority for exemption status. Label jars with product name, processor name and address, ingredient statement, **net weight (oz and grams)**, and lot code. Lot code must link to production records. Pre-packaging and post-packaging heating steps exceed **minimum** time/temperature process lethality as F. Breidt, K.P. Sandeep, and F.M. Arritt. 2010. Use of linear models for thermal processing of acidified foods. Food Protection Trends 30:268-272. Exemption prepared for WINK only. Review by Dr. Barbara Ingham completed: updated to new closures 16 July 2020. With this review is VOIDED approval for Spiced Tomato Sauce (Masala Simmer Sauce – Flavor Temptations) dated 11 March 2019 (updated 8/17/2019).

Processing parameters:

Ingredients: accurately weighed

Minimum fill temperature: 160°F

Inverted hot-hold: at least 5 minutes at 160°F or higher

Container: 8-, 16 oz. (glass, regular); Closure: metal lug-style with button

Seal integrity: Flip panel concave (down) indicates intact vacuum seal

A handwritten signature in black ink that reads "Barbara Ingham".

- Formulated acid food.
- Exempt from FDA process filing (2541e).
- Exempt from pH testing on each batch.