

# Microbiology Committee

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- Co-Chair: Rick Falkenberg, Berner Food and Beverages - Rick.Falkenberg@bernerfoods.com

## **Mission of IFTPS Microbiology Committee:**

- 1) Enhance collaboration amongst IFTPS members in addressing microbiological and food safety challenges
- 2) Identify and develop microbiological guidelines related to thermal and nonthermal processing
- 3) Lead or organize microbiology meeting sessions or educational workshops
- 4) Attract microbiologists and food safety professionals into IFTPS membership

## 2020 Microbiology Committee Annual Meeting

- Chairman: Yuqian Lou

## **Topics discussed:**

Focusing on potential topics for next Annual Micro Committee session topics and speakers

### **1. Surrogate for aseptic validation**

- There is a wide interest in this topic.
- How to calibrate a surrogate
- Where to source a surrogate
- Specifically surrogates used for H<sub>2</sub>O<sub>2</sub> or PAA sterilization - we may be able to get recommendation on possible speakers on this topic.

- Some suggest to hold a symposium (2 days) on this topic (also including surrogates for other processes). Can invite speakers from Industry, regulatory in US or other countries
- Someone mentioned that Japanese uses a group of surrogates (in Japanese language)
- Eurofins (Carrie) may be able to provide some case studies

### 1. **Surrogate for dry products**

- Novolyze may provide details of the D- and z-values of different surrogates inside different food matrix
- USDA has done research on using *Enterococcus faecium* as a surrogate - may invite USDA speakers (Jonathan)
- Campden may be able to present on this topic (Rob Limburn)
- UC-Davis (Linda Harris) also did a lot of research on this topic
- Surrogates other than *E. faecium* - also discussed
- Novolyze can share how they group products for validation with surrogates (e.g., spices, etc.)
- Merieux may be able to present on surrogates as they have done a lot of biovalidation in low moisture, pet foods, vegetable blanching, and other pasteurization processes (Erdogan)
- Details of D- and z-values
- Rob Limburn - low moisture
- Impact of the inoculum matrix, e.g., milk powder

### 1. **Cocoa Powder and other dry ingredients**

- Interested in thermophilic/mesophilic spore testing methods
- There are different testing methods
- There is a collaboration project among companies and The Netherlands going on. Phase 1 has been published in J. Food Protection. Phase 2 (best way to hydrate cocoa) is going on.

### 1. **Bottled water regulations**

- How to distinguish "beverages" and "waters"? FDA guidance on "Flavored waters"?

- There are Standards of Identity for bottled water products. But other countries may treat this differently.
- In US, states may also have additional requirements on bottled water.
- Julien Simonet (Coca-Cola) may be able to present on this topic

### 1. **Spoilage in aseptic systems - always a topic of interest**

- Tetra has done a lot of spoilage investigations (Martin)
- Combibloc may also have a lot of experience in this area

### 1. **C. bot. challenge studies**

- Toxin testing methods besides mouse assay (e.g., ELISA, mass spectrum)
- CDC / Kathy Glass (Uni. of Wisconsin) / IFSH have done researches in this aspect

Interested in C. bot. challenge studies in ESL products

### 1. **Collaboration with Aseptic Committee on ESL Guidance documents**

### 1. **Safety of Plant-based beverages**

### 1. **Others**

- Change presentation time to 30 min (from 45 min) - IFTPS Board approves this. So we can present at 30 min or 45 min (to have more speakers)
- Webinar: May share info via Webinar