Northeast Cider Producers Discuss New HACCP Regulations at Cornell

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by Linda McCandless

GENEVA, NY: Even though most orchards are still under a foot of snow, the Northeast Center for Food Entrepreneurship (NECFE) is helping cider producers plan for the 2001 season. Over 50 producers attended Cornell's Third Annual Apple Cider Workshop on the "Implications and Implementation of the New HACCP Rule," at the New York State Agricultural Experiment Station in Geneva, on Friday, March 16. Some of them attended at the University of Vermont (UVM), where the workshop was broadcast by live remote.

"If interest in food safety and the new regulations are high enough, we will hold another workshop late summer," said Olga Padilla-Zakour, NECFE director. Padilla-Zakour organized the conference with Cornell microbiologist Randy Worobo, who has been instrumental in the development of UV processing for fruit juice.

"The workshop covered in detail the new FDA rule for apple cider production and subsequent implications to the industry," said Padilla-Zakour. "We demonstrated the two methods to achieve 5-log reduction in cider pathogens: thermal pasteurization and UV processing." Documentation, verification and validation programs were also discussed, as well as implementation steps to comply with the regulations.

Apple cider safety has been an issue for cider producers since 1996, when a Colorado
infant died after ingesting unpasteurized juice that had been contaminated with *E. coli* 0157:H7.

"The Food and Drug Administration (FDA) has issued new safety regulations for juice producers that require them to implement a HACCP (Hazard Analysis and Critical Control Point) Plan that insures a 5-log reduction by January 2002 for large juice operations, including cider," said Worobo. "At this time, the only methods approved by the FDA for cider are thermal pasteurization and UV processing."

Cider treated by either of these methods that satisfies the 5-log reduction requirement, means the cider can be sold without the warning label advising consumers of the potential risks associated with consuming unpasteurized cider. Every year, the NYS Department of Agriculture and Markets conducts inspections of cider facilities to make sure producers comply with safety regulations.

"This is the first time we have broadcast one of the NECFE workshops to UVM," said Padilla-Zakour.

"And this was the first time I've ever attended a workshop by teleconference," said Paul Brown, of Cold Hollow Cider Mill, in Waterbury Center, Vermont. Cold Hollow produces just under 1 million gallons of cider a year, and distributes it to markets all over the Northeast. "The presentation was very well thought out. Using the manual from the conference, it will be very easy for us to create a training program for our staff," he said. Cold Hollow has used thermal pasteurization for their apple cider since 1997. "Most of our standards are self-imposed," said Brown. "Vermont does not yet have the same inspection system employed by Ag & Markets in New York."

Producers who would like to attend a similar workshop in late summer should contact Elizabeth Keller, Dept. of Food Science & Technology, at the NYS Agricultural Experiment Station, in Geneva, NY, by calling 315-787-2274 or emailing her at esk15@cornell.edu

NECFE is a regional program, funded by the USDA Fund for Rural America, offered through Cornell University at the New York State Agricultural Experiment Station, in Geneva, NY, and the University of Vermont in Burlington, Vt. NECFE provides comprehensive assistance to food entrepreneurs throughout the Northeast. For a complete list of workshops, access NECFE's web page at http://www.nyseaes.cornell.edu/necfe