

Marcello Paonessa
Ata SpA
Via Crimele 14-88100
Cantanzaro

13th February 2002

Ref

NFU 303

Re: Request for a Scientific Opinion on High Pressure Processed Fruit and Vegetable Products

Dear Mr Paonessa

The Competent Food Assessment body for the UK Competent Authority, the Advisory Committee for Novel Foods and Processes (ACNFP) has considered the scientific data provided by ATA / Flow for high pressure processed (HPP) fruit and vegetable products, namely Apple Puree, Carrot Juice, Grilled Pepper Salad.

Based on the data provided for these typical examples of three product ranges, the ACNFP is content to offer a positive Scientific Opinion that the use of high pressure processing in the production of these products does not present any additional concerns to the consumer, subject to compliance with stringent operating conditions (see below).

Following the successful application under the (EC) 258/97 for HPP Fruit Based Products made by Danone in 2000, High Pressure Processing *per se* is no longer considered to be a novel process. However any future use of HPP that used different operating conditions, or treated substantially different foodstuffs from those described in the Danone application must be able to demonstrate adequate kill of pathogenic bacteria, and have stringent operating measures in place that prevent the germination of *Clostridium botulinum* spores.

The ACNFP agreed that the data you provided satisfies these criteria and also conforms with the recommendations of the Report for the Safe use of Vacuum

Packed Foodstuffs by the UK Advisory Committee on the Microbiological Safety of Food (ACMSF) in 1992 as amended in 1995.

Please note this positive opinion is conditional on the following:

In addition to chill temperatures (5°C or below), which should be maintained throughout the chill chain the criteria set out below should be employed at all times:

1. High Pressure Stage
 - 6000bar (600Mpa) bar / 3 minutes (Carrot juice, Grilled pepper salad)
 - 6000bar (600Mpa) bar / 5 minutes (Apple based puree)
2. Maximum shelf life of
 - 28 days (Grilled pepper salad)
 - 21 days (Carrot juice, Apple based puree).
3. Maximum product pH of 4.2
4. The HACCP plan supplied to the Committee should be used for all products.

Please note that a version of this letter will appear on our web-site.

Yours sincerely

Sue Hattersley
ACNFP Secretary
Novel Foods Division

Cc Pierpaolo Rovere