

SOP for Exceeding Maximum Concentration of Peracetic Acid in Meat Processing

Enviro Tech's Food Contact Notification (FCN) 1132 allows for use of Perasan MP-2 and Perasan MP-2C in process water used for washing, rinsing, or cooling whole or cut meat or poultry including carcasses, parts, trim, and organs. The maximum concentration of peracetic acid (PAA) allowed for meat is 400 ppm. Enviro Tech's FCN 1419 allows for a maximum of 2000 ppm PAA to come into contact poultry. In rare circumstances, this threshold limit may be unintentionally exceeded. In order to prevent exceeding the maximum allowed PAA concentration, The level of PAA in the process water should be monitored using either the Masters Company Peracetic Acid Drop Test Kit or Masters Company MP-9700 Electronic Peracetic Acid Meter. If the concentration of PAA in the process water exceeds 400 ppm confirmation and correction actions should be taken. Since PAA solutions have a very short half-life on meat it is very rare indeed to detect PAA on the surface of the meat. However, it is important to note that if process water is suspected of containing PAA concentrations >400 ppm, a minimum of 2 different process water samples should be taken to verify results prior to taking corrective actions. Separate samples must be collected from the process area to avoid operator or sampling errors. If process water has been verified to have a PAA concentration >400 ppm the following corrective actions should be taken:

Step 1.) Shut down product pump ceasing the addition of PAA into the process water.

Step 2.) Identify all meat products that came into contact with process water.

Step 3.) Check a minimum of 5 isolated meat products for PAA residual using any standard peracetic acid-specific test strip. To check the concentration of PAA on the meat, lightly press the PAA test strip to the treated surface of the carcass for 5 seconds then interpret results.

Step 4.) Correct pump settings and verify that fresh process water is dosed with the proper concentration of PAA.

Step 5.) If concentration of PAA on the treated meat surfaces is <400 ppm return to process line and continue. If the PAA concentration on the treated surface is >400 ppm notify on-site inspector and store the product for several hours until the surface of the meat returns to levels of PAA that are acceptable. In lieu of holding product, it may be rinsed with potable water.

Step 6.) Once all isolated meat products are within FDA limitations, commence processing. Document incident as well as the corrective actions.



Joseph Donabed

R&D Chemist/Microbiologist

Direct: (209) 232-2201

JDonabed@envirotech.com