

## Food Safety and Inspection Service New Technology Information Table

Original Web site URL (Retrieved March 25, 2008):

[http://www.fsis.usda.gov/Regulations & Policies/New Technology Table/index.asp](http://www.fsis.usda.gov/Regulations%20&%20Policies/New%20Technology%20Table/index.asp)

New technologies have resulted in significant improvements in the safety of meat and poultry in recent years. FSIS defines "new technology" as new, or new applications of, equipment, substances, methods, processes, or procedures affecting the slaughter of livestock and poultry or processing of meat, poultry, or egg products. Steam vacuums, steam pasteurization, and antimicrobials are all examples of advances in food safety technology that have occurred in recent years. FSIS encourages continued improvement and innovation in food safety technologies.

FSIS believes that increased public and industry awareness of the new technologies being used could further promote their use, by small and very small plants in particular, towards improving the safety of meat, poultry, and egg products. In an effort to share this information, FSIS is providing below a brief summary describing some of the new technologies that it has received and reviewed, and for which FSIS has had "no objection" to use in FSIS establishments. Also listed on this website is the case number assigned to the new technology and the name of the establishment.

The new technologies listed below along with the summaries should be viewed as an information resource.

Aug 24, 2004		
Case Number	Company Name	Summary of the Notification/ Protocol
03-NT001	Rhodia, Inc.	Application of Sodium Metasilicate on Raw Beef Carcasses as an Anti-microbial Processing Aid
03-NT002	Swift & Company	Hyperchlorinated ( $\leq 200$ ppm) solution applied to beef hide surfaces utilizing a washing/rinsing cabinet.
03-NT003	eMerge Interactive, Inc.	VerifEYE Food Safety Technology is a non-intrusive imaging system, called the Solo™, which identifies organic contamination on meat and other surfaces utilizing a portable device similar in size and weight to a video camera.
03-NT004	Avure Technologies	High Pressure Processing (HPP) as a post-lethality, post-packaging intervention method for <i>Listeria monocytogenes</i> contamination in ready-to-eat foods such as deli sliced meats. HPP uses pressures up to 87,000 psi to

		inactivate pathogens and spoilage organisms throughout the product package.
03-NT011	Solution BioSciences, Inc.	Use of Bromitize™, a bromine-based biocide, as an effective poultry carcass antimicrobial when used in poultry chiller water in poultry processing plants at a level up to 100 ppm available bromine in the supply water.
03-NT012	eMerge Interactive, Inc.	VerifEYE Carcass Inspection System (CIS) is a non-intrusive imaging system which identifies organic contamination in real-time on full carcass (beef) sides on the rail within a slaughter plant.
03-NT014	C&S Equipment Co., LLC	Germicidal UVC light systems and equipment for surface decontamination of food products and food contact surfaces
03-NT016	Primera Foods	The objective of this trial is to create a value-added dried egg yolk lecithin (PC) to lysolecithin (LTC), which has proved to be a superior emulsifier.
03-NT017	Olsson, Frank and Weeda, P.C.	Use of up to 5% lactic acids on hot beef carcasses.
03-NT019	Alcide Corporation	Notification regarding the use of SANOVA® acidified sodium chlorite antimicrobial solutions as processing aids on i) pre- or post-chill poultry or red meat carcasses, carcass parts, trim or organs, or; ii) on processed, comminuted or formed meat products, in US meat and poultry establishments (codified in 21 CFR 173.325). Sanctioned as USDA-FSIS pre-chill for COP (continuous-online-processing) in poultry processing.
03-NT028	BOC Food Safety	BOC ozone wash system using aqueous ozone on ready-to-

		eat (RTE) meat and poultry products for control of <i>Listeria monocytogenes</i> .
03-NT029	Solution BioSciences, Inc.	Use of Bromitize™, a bromine-based biocide, as an effective poultry carcass antimicrobial when used in poultry chillers and/or inside-outside bird washers (IOBW) at a level up to 100 ppm available bromine in the supply water.
04-NT033	Cryovac North America	Cryovac Barrier Foam Tray/LID551P Tray/Lid peelable barrier package with carbon monoxide as a component of a low oxygen modified atmosphere package (MAP) system.
04-NT056	Unitherm Food Systems, Inc.	Unitherm Infra-Red Grill is a radiant oven used as a pre-package surface pasteurization for the control of <i>Listeria</i> in RTE products
04-NT058	Unitherm Food Systems, Inc.	Unitherm Aquaflow Water Pasteurizer used as a post-package surface pasteurization system either alone or in combination with the Unitherm Infra-Red Grill system (radiant oven used for pre-package surface pasteurization)for the control of <i>Listeria</i> in RTE products.
---	Mionix Corporation	Safe <sub>2</sub> O Poultry Wash antimicrobial agent on raw poultry carcasses prior to the chill tank.
---	Mionix Corporation	Safe <sub>2</sub> O RTE-01 antimicrobial agent on roast beef and other similarly cooked beef products and cooked poultry products.
---	Mionix Corporation	Safe <sub>2</sub> O RTE-01 or Safe <sub>2</sub> O RTE-03 antimicrobial agent on country hams and cured RTE pork products (e.g., ham or comminuted ham).
---	Mionix Corporation	Safe <sub>2</sub> O RTE-01 or Safe <sub>2</sub> O RTE-03 antimicrobial agent on raw whole meat muscle and bone-in pork products (e.g., ribs, pork chops, etc.)
---	Mionix Corporation	Mionix Ground Beef Formula

		antimicrobial agent for use on beef during grinding.
---	Mionix Corporation	Safe <sub>2</sub> O RTE-01 or Safe <sub>2</sub> O RTE-03 antimicrobial agent on hot dogs, other cooked sausages, and lunch meats