



TENNESSEE DEPARTMENT OF AGRICULTURE

**JAI TEMPLETON
COMMISSIONER**

**Consumer and Industry
Services**

BETTER PROCESS SCHOOL FOR ACIDIFIED FOOD PRODUCTION (Canned and Bottled Foods)

Dr. Faith Critzer with UT Extension offers a “Better Process School for Acidified Food Production” course. This course along with an approved scheduled process are pre-requisites in order to legally produce shelf stable chow-chows, salsas, pickles, relishes, pickled eggs and other such acidified foods in Tennessee.

If interested in attending one of these courses, please contact Dr. Critzer or Nancy Austin directly at (865) 974-7274 or (865) 974-7331 to register for the next upcoming class.

The University of Tennessee’s Better Process Control School for Acidified Foods offer instruction which fulfills the FDA and USDA Good Manufacturing Practice requirements to certify supervisors of acidification and container closures evaluation operations during the canning of acidified foods. Companies which manufacture acidified foods must operate with a certified supervisor on the premises when processing as specified in the code of federal regulations 21 CFR 108.25(f).