

SPECIALIZED MEAT PROCESSING SHELF STABILITY

SHELF LIFE		HOLDING TEMPERATURE				TESTING					MODELING	ENHANCED SOP'S	
Shelf Life		Hold at Room Temperature	Hold Under Refrigeration	Label "Keep Refrigerated for Safety"	Label "Refrigerate Upon Opening for Safety"	2 Consecutive Batches for Aw and pH	Test Each Batch for Aw and pH*	Quarterly Aw and pH	2 Consecutive Batches for %Moisture, %Salt and pH	Quarterly for %Moisture, %Salt and pH	Submit Shelf Life Modeling Results	Enhanced Post-Lethality Control of Pathogen SOP	Enhanced Sanitation SOP
Shelf Stable table B	Determined by Firm Based on Product Quality and Wholesomeness	X					X					X	
Shelf Stable table A	Determined by Firm Based on Product Quality and Wholesomeness	X			X		X					X	
Refrigerated Shelf Stable	Determined by Firm Based on Product Quality and Wholesomeness		X	X		X		X				X	
Not Shelf Stable - Ready to Eat	Determined by use of Modeling Program. Less than 1 log L. mono over shelf life of product		X	X					X	X	X	X	X
Not shelf Stable - Not Ready to Eat	Determined by Firm Based on Product Quality and Wholesomeness		X	X									
Baseline for cured products	14 Days		X	X									
* if either Aw or pH is controlling food safety, only that test needs to be done.	Testing can be done in house or at an independent lab												

