# Task 5. ..... Setting up an Authorized Representative.

An Authorized Representative (AR) can conduct business for you in the FDA FURLS AF/LACF module. They have access only in the manner that you allow. Subject to these restrictions, they can view, create, & delete filed processes. An Authorized Representative can do this with filings that they create. A Super Authorized Representative (SAR) can do this on any filing. A Read-Only Authorized Representative (ROAR) can only view filings.

To add me as an authorized representative,

- 1. 🔁 Login to your account. Don't forget to check the 18 USC \$1001 🗹 I understand. box
- 2. Select Acidified/Low-Acid Canned Foods Registration and Process Filing
- 3. From the AF/LACF Main Menu, select Access AF/LACF Process Filing

AF/LACF MAIN MENU	
Register Food Canning Establishment	For more information about Regulations, Guidance and Compliance please click here.
Change Registration	Click here to refer to the precursor questions.
Search Establishment Registrations	Please Note:
Access AF/LACP Process Filing	The system will automatically time out if there is no activity for minutes and you will need to re-do your work from the beginning
Lookup FCE/SID	

4. Select >> Manage User Role and Access

	Get Help 🕜
Note: If you have any questions on how to fill out the process filing form, you may send your questions to: LACFTechnical@fda.hhs.gov	
FCE: Establishment:	
Draft Filed Filed with Inguiry Cancelled Archived	
>> Create/Submit A New Process Filing >> Cancel Process Filing >> Manage User Role and Access	
The first Main 1	

5. Select >> Add User

AF/LAC	Acidified/Low Acid	A.	FDA	>> FURLS HOME >> REFLACE HOME
HI / LILLO				
				Gel Help 🕜
FCE Number:				
FCE Number:	e been added in the LACF sys	tem. Please add	a user by	clicking on
FCE Number: Note: Currently no users have the Add User button.	e been added in the LACF sys	tem. Please add	l a user by	clicking on
FCE Number: Note: Currently no users have the Add User button.	e been added in the LACF sys	tem. Please add	l a user by	clicking on
FCE Number: Note: Currently no users have the Add User button.	e been added in the LACF sys	tem. Please add	l a user by	clicking on
FCE Number: Note: Currently no users have the Add User button.	e been added in the LACF sys	tem, Please add	l a user by	clicking on

6. Add my email as DAVE@AARDVARKASSOC.COM. Any other email for me will bounce. Select Super Authorized Representative (preferred) or Authorized Representative Then select >> Continue.

		9	et Help
FCE Number:			
			_
Add New Users			
and New York and Street Street			
ote: Please make sure to	enter the correct and value	d email address for the new user. Once you t	press the
ote: Please make sure to ubmit button, an email(s) RL, her/his user Id would	enter the correct and valid with a URL would be sent be added into the LACF sy	email address for the new user. Once you p to the entered email addresses. Once user o stem.	press the clicks on
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7. If the add was successful, you will see my email & role. Press **Sector** or **Reset to Main** 



# Task 6. ..... Qualified Facility Attestation

21 CFR §117 (Preventive Controls for Human Food) is the primary set of regulations for domestic food processors through the Food Safety Modernization Act (FSMA). It is a large regulation, spanning 41 pages in the April 2022 edition of 21 CFR. [21 CFR §114 (Acidified Foods) spans 7 pages, a manageable size for small-scale producers]. Acidified foods producers may be subject to some, if not all, of its provisions.

The Preventive Controls Rule consists of the following sections:

- □ Subpart A—General Provisions (12 pages)
- □ Subpart B—Current Good Manufacturing Practice (8 pages)
- □ Subpart C—Hazard Analysis & Risk-Based Preventive Controls (9 pages)
- □ Subpart D—Modified Requirements (3 pages)
- □ Subpart E—Withdrawal of a Qualified Facility Exemption (4 pages)
- □ Subpart F—Requirements Applying to Records That Must Be Established & Maintained (2 pages)
- □ Subpart G—Supply-Chain Program (7 pages)

Many small-scale producers (Qualified Facilities) are partially exempt from the Subparts C & G, the two largest subparts, **but only if they register for the exemption** in the form of a Qualified Facility Attestation (<u>FDA Form 3942a</u>). Only 10% of all Qualified Facilities file for the exemption. Attestation must also be renewed every 2 years. The form is due 31 July of the year of filing.

A Qualified Facility is a very small business with either

(a) a 3-year average of \$1,000,000 (2011 dollars) sales plus the market value of food processed and not for sale, or

- (b) both of the following apply:
  - (1) gross direct-to-consumer sales exceed all other sales, and
  - (2) total gross sales are less than \$500,000 (2011 dollars).

In place of Subpart C, Qualified Exempt Facilities need to follow pertinent state/local/tribal requirements, or in the absence of these, must prepare an abbreviated Food Safety Plan.

RØ

To complete the attestation,

- 1. E Login to your account. Don't forget to check the 18 USC \$1001 I understand, box
- 2. Select **Qualified Facility Attestation**.
- 3. Select Initial Registation.
- 4. Select **O** Qualified Facility for Human Food
- 5. Complete the facility registration information exactly as it appears in your <u>Food Facility Registration</u>. You will need your eleven digit FFR№.
- 6. Select one of the qualification statements [21 CFR \$117.5(a)].
- 7. Select one of the food safety compliance statements [21 CFR \$117.201(a)(2)].
- 8. Select **▶** Submit

# Supplemental tasks

### Appendix A..... Updating system access

If you need to update your system access,

- 1. E Login to your account. Don't forget to check the 18 USC \$1001 I understand. box
- 2. This brings you to the Account Management page (FURLS home). Select Update System Access.

Edit Account Profile
Change My Password
Update System Access
Create a Subaccount
Deactivate a Subaccount
Reactivate a Subaccount

- 3. Select the system that you need to access
- 4. Select Submit
- 5. Select the module that you next wish to visit.

# Appendix B. ..... Biennial FFR renewal

Every two years, before 31 December of each even-numbered year, you will need to renew your FFR up to six months before the deadline.

To do so,

- 9. E Login to your account. Don't forget to check the 18 USC \$1001 🗹 I understand. box
- 10. Select 🔽 Food Facility Registration
- 11. Select Biennial Registration Renewal.

Seree Plotiniai - togiotiatio	ritonowa.			
		FFR Home		
		Biennial Registration Renew	ai	
		Register a Food Facility		
		Update Facility Registration		
Select the Registration Nu	mber			
Registration U	Facility Name	ļţ	Facility Address	1t
12345678901	Facility name h	iere	Facility address here	
	Select the Registration Nu Registration Number	Select the Registration Number Registration Number Facility Name 12345678901 Facility name h	FFR Home         Biennial Registration Renewa         Register a Food Facility         Update Facility Registration         Select the Registration Number         Registration         Facility Name         12345678901         Facility name here	FFR Home         Biennial Registration Renewal         Register a Food Facility         Update Facility Registration         Select the Registration Number         Registration Number         Image: Select the Registration         Facility Name         Image: Select the Registration         Registration         Image: Select the Registration         Select the Registration         Image: Select the Registraticon         Image: Select the

- 13. Review your registration on the review page (page 39). Only sections marked 🖊 Edit may be changed.
- 14. When you are satisfied with your information, press O Submit .
- 15. You shoud get a **Registration Renewal Successful√** message. If you wish to view your registration, select View Complete Registration.

#### **Biennial Registration Renewal**

URLS Food Facility Re	gistration		FURLS Home   FF	R Hom
ood Facility Registration				0
FFR Home > Biennial Registration Renewal				
Section 1 Section 2-4 Section 5-	-7 Section 8-9 Section 9a-9b	✓ Section 10 ✓ Section	11-12 Review	
Please review your registration i accurate. If all information is con below. To make changes to a se	information. All informati rrect, click the Submit Bie ction, click the Edit butto	on submitted must ennial Registration n for that section.	be true and Renewal button	
Abbreviated Biennial Renewal Proces	55			
Date	Created by			
Created Date	Registration Rer	newed Date		
Registration Expiration Date 2024-12-31				
Last Updated				
Registration Status VALID				
Registration Status Reason Initial registration				
Is this facility engaged in the manufacturing/p United States? Ves No	processing, packing, or holding of fo	ood for human or animal c	onsumption in the	
Section 1: Type of Registratio	on			
Facility Location : Domestic Registration				
UPDATE OF REGISTRATION INFORMATI	ION: Registration Number:	Pin No	Modify Pin	
Are you the new owner of a previously regis	stered facility?			
Yes No				
Previous Owner's Title: Previous Owner's Name : Provious Owner's Name :				

# Appendix C..... Viewing & printing filings

Electronic filings are the electronic equivalents of FDA Forms 2541e-h. They contain all critical factors for your process, along with explanatory notes. As an acidified foods processor, your filings will be on FDA Form 2541e.

You can (& periodically should) view the filings that have been submitted on your behalf so that

- a. You can verify their accuracy,
- b. You can confirm your process parameters, including critical factors,
- c. You can assure that you are keeping adequate records, &
- d. You have a copy on-hand shoud the FDA or your state inspector come to visit.

You should print a copy of each filing, including any attachments such as process sources (scheduled process letters) (2541e Section F), & other documents that may be attached at the end (2541e Section J).

Filings are identified by the five-digit FCE & an eight-digit Submission Identifier (SID). Correspondence with the FDA Should include both. The SID is built as follows: yyyymmddnnn (year, month, day, sequence within the day). For ease of reading, I often write the SID as yyyy-mm-dd/nnn: 2023-03-04/001, for example. Each day, the sequence starts over at 001 & increments one process at a time. When I manage a group of processes for you, I assign each process a sequence, & file in a way that preserves the sequence, allowing easier process tracking. Each container size for a product must have a separate SID.

To access your filings:

1. E Login to your account. Don't forget to check the 18 USC \$1001 V lunderstand, box.

2.	Select	Acidified/Low-Acid Canned Foods Re and Process Filing	egistration	
3.	Select	Access AF/LACF Process Filing		
			AF/LACF MAIN MENU	
			Register Food Canning Establishment	
			Change Registration	
			Search Establishment Registrations	
			Access AF/LACF Process Filing	
			Lookup FCE/SID	

- 4. If you have more than one FCE, select the FCE for which you want to view submissions.
- 5. >> Continue.

6. Select the folder that you wish to visit.



7. Select >> View or >> Print.

٩F	/LA	CF	Acidified/Lo Canned Foo	w Acid ds	G.	FDA									⇒ FURLS HOME ⇒ RF7ERCF HOM
															Get Help (
TATUS: 1 CE:	FILED														
ck to Folde	er Menu														
			Dabatarian	Parties	Dourse (	Provence	Culture	Carline	Carlina	Carthings	Cantone	Container	Carthian		1-1011
	sid	Inquiry	Date	Name	Electronic	Method	Туре	Shape	Length	Width	Height	Cylindrical Height	Diameter	Volume	Туре
0	20220607001		06/07/2022	Tomato- based sauce	E	Acidification	Ceramic/Glas	Cylindrical	1			308	214		

8. So View allows you to view the filing before (optionally) printing it. So Print goes straight to a print dialog. A sample printout is shown on pages

# <u>Filing view (1st part)</u>

	>> FURLS HOME
AI'/LACI' Canned Foods	>> RF/LACF HOME
	Get Help 🕜
FOOD PROCESS FILING FOR ACIDIFIED METHOD (FORM FDA 2541a)	
DEPARTMENT OF HEALTH AND HUMAN SERVICES	
Food and Drug Administration	
Food Process Filing for Acidined Nethod (Form FUA 25418) Note: There are separate process filing forms for each of the following: Food Process Filing for Low-Acid Retorted Method (Form FDA	
2541d); Food Process Filing for Acidified Method (Form FDA 2541e); Food Process Filing for Water Activity/Formulation Control Method (Form FDA 2541f); and Food Process Filing for Low-Acid Aseptic Systems (Form FDA 2541g).	
USE FDA INSTRUCTIONS ENTITLED "Instructions for Electronic Submission of Form FDA 2541e (Food Process Filing for Acidified Method)"	
Food Canning Establishment (FCE) Number:	
Submission Identifier (SID): 20220807001 (YYYYMDDD###)	
SECTION A PRODUCT INFORMATION	
Note: Section A.1 (Food Product Group) requests optional information.	
1. (Optional) Select one Food Product Group. If there is no single best Food Product Group that applies, select Other.	
Gravies/Sauces (spaghetti sauce, mushroom gravy)	
z. Enter Product Name (e.g., salsa (milo, medium, not), arcichokes (mannaced), peppers (red or green), ecc.). Tomato-based sauce (acidified)	
3. What is the form of the product?	
🖾 Paste/Puree	
4. What is the packing medium?	
Ci None	
SECTION B GOVERNING REGULATION	
Select one:	
1. 🖗 Acidified (Product is an acidified food and is governed by 21 CFR 108.25 and 21 CFR Part 114) 2. O Voluntary (The processor has concluded that the product is not an acidified food. The processor is voluntarily submitting process	
information about the product to facilitate FDA determinations regarding the regulatory status of the product.) If you select this choice, attach documentation to support the determination that the product is not an addified food such as a list of ingredients with the pH and weight % of each ingredient and the finished equilibrium oH. If the product agneers to be a formented food, include a detailed process flow diagonar of formentation of the product of the product of the product agneers to be a formented food, include a detailed process flow diagonar of formentation of the product of the product.) If you select this formentation and the product of the	
processes, including the pH at each step.	
Note: If the product is not packaged in one of the container types identified below, select Other.	
Select one:	
1. O Aluminum/Tinplate/Steel Can	
2. Ceramic/Class a) What is the shape of the container? (Select one) Cylindrical	
b) Do you use perforated divider plates? O Ves ® No	
c) Is overpressure used during the processing of the product to maintain container integrity? Ves III No (If using a Process Mode of: Batch Adjustion: Hudrostatic Benom: or Still Renom: continue to r. Sicclay and any continue to Continu	
D.) ii. What is the percent (%) headspace?	
iii. What is the minimum initial temperature?	
3. Flexible Pouch	
4. Retortable Paperboard Carton 5. Rigid Container (industrial size)	
6. Semi-Rigid	
7. Other	
SECTION D CONTAINER SIZE	
Note: You are required to complete either D.1 (Dimensions) or D.2 (Volume). You may complete D.2 if you intend to select the thermal process mode in Section G as: 1) High Temperature Short Time (HTST): 2) Hot Fill and Hold; or 3) Steam Jacketed Kettle.	
If you are completing D.2 because you intend to select HTST, Hot Fill and Hold, or Steam Jacketed Kettle, and if 1) your product is a cheese product under Section A.1, and 2) you have identified "Other" under Section C, you may indicate "Not Applicable" in your response to D.2. In all other circumstances, if you are completing D.2 in accordance with the directions in azarcanah 1. you may not select "Not Anoli-Table."	
For all other circumstances, complete D.1. Section D.3 (net weight) is optional information.	
1. Dimensions: <u>Container Dimension Assistance</u>	
a) 214 Diameter 308 Height (Use for cylindrical shapes) (see accompanying instructions for proper coding)	
2. Volume: Select one) Please Select V	
3. Net Weight (Ontional)	

<u>Filing view (next part)</u>

	1. What is the nat	tural pH of the low-acid	ingredient(s) before aci	idification? 5	5						
	2. What is the fini	ished equilibrium pH of	the product after acidifi	ration? 4 20							
	2. What is the ma	wimum time it takes for	s the product to achieve	the finished equilibriu	m pH of 4 60 or	lower? 5	linutor M				
	s. what is the ma		The product to achieve	the mislied equilibriu	in pri ol 4.00 ol		indues +				
	4. Method of Acid	inication: (Select one)	Direct Batch	V							
	5. Aciditying Agen	tt(s): (Select all that a	арріу)								
	Citric Ad	id			Tomato Product	(s)					
	6. Microbial Pres	servative(s) critical to	the scheduled process:	(Select all that appl	ly and enter pe	rcent concentration(	s))				
	Microbial Preser	rvative	Concentration (%)								
	None										
s	ECTION F PROCES	SS SOURCE									
	1. When is she De										
	David A French Pl	hD CFS PCQI Aardvark	Associates 866-539-277	/1							
	Attach supp	ort documentation:									
			File Name				File Size (MB)				
		Sauce S	Total Size:	- 2022-06-07.pdf			0.2831				
	2. What is the da	te of the Process Sourc	e Document (mm/dd/yy	yy)? 08/07/2022							
5	ECTION G PROCE	SS MODE									
	G. Process Mod	de: (Select one)									
	Hot Fill and Ho	old			~						
S	ECTION H CONTAI	NER AND CONTAINER (	CLOSURE TREATMENT								
					(						
	Complete this se	ection UNLY for Proce	ess Modes: 1) High Te	emperature Short Ti	me (HTST); 2)	Hot Fill and Hold; 3)	Steam Jacketed K	ettie.			
	Describe now the	container, neadspace, a	and interior surface (the	surraces that are in c	ontact with the	rood) of the container o	iosure are treated. (	Select one)			
	1. Aseptic	ally Filled:									
	3. Hot Fill	and Hold:									
	<ul> <li>a) What</li> <li>179</li> </ul>	is the temperature of t	he product in the contai Fahrenheit)	ner at the end of the h	hold time?						
	i. Sel	lect one of the containe									
		rectione of the containe	r closure treatments.								
	Inve	ersion/Laydown of Conta	iner ♥ arted/laid-down? 25	(Select one) Se	conds 💙						
	Inve How 4. O Waters	ersion/Laydown of Conta long is the product inve spray:	erted/laid-down? 25.	0 (Select one) Se	conds 🗸						
	How 4. O Water : 5. O Other (	ersion/Laydown of Conta long is the product inve spray: (Specify)	ar closure treatments. iner ♥ arted/laid-down? 25.	0 (Select one) Se	conds 💙						
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Col.1 Col.2 Col.3 Process Step No.	How How 4. Water : 5. Other ( ECTION I SCHEDU Lure Process Time Proce	ersionLaydown of Conta long is the product inve spray: [Specify] ULED PROCESS Col.6 SS Col.6 Fabure (only erature (one)	r ubsite d'earlients. ier v arted/laid-down? [25], col.7 [Col.8 Thruput Headspace (Containers)	0 (Select one) Se a. Reel Speed D. Re Diar	conds V eel C. Steps per reter Turn of Reel	Col.9 2. Chain / E. Coo Conveyer Speed Capaci	ker (f. Frequency ty Strokes per Minute	Coi.10 Maximum Fill Weight	Col.11 Other		
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Col.1 Col.2 Col.3 Process Step Training March March March Training March	Extent         Extent           Box         0 other (           S.         0 other (           ECEDDN1         SCHEDU           EXECTON1         Schedu           Schedu         Schedu           Schedu         Schedu           Schedu         Schedu           Schedu         Schedu	essoniLaydown of Conta long is the product inve spray: Specify) ULED PROCESS Colds Falabae (only endured only (TIR 200) © Other Fr.	Color or dealments - iner // iner // 25 . Color // Color	0 (Select one) Se	conds V eef C. Steps per teter Turn of Reel	Col.9 E. Chail / E. Coo Conveyor Speed Dajaci Carries Carries Dajaci	ker (f. Frequency ty Strokes per Minute	Col.10 Maximum Fill Weight © Fill © NA	Col.11 Other Pro: Formula charges, PM: Preparation method		
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# Appendix D..... Sample scheduled process letter

#### Scheduled process

Tomato-based sauce with diced peppers, seasoned (acidified)

Product name: Pattys Perky Pasta Sauce. Formula date: 01-Mar-2023

FDA food category (FDA Form 2541e Section 82): gravies/sauces (spaghetti sauce, mushroom gravy) Pursuant to 21 CFR §103 (Emergency Permit Control), 21 CFR §114 (Acidfied Foods), and 21 CFR §117 (Preventive Controls for Human Food).

Date .... Prepared for Processing at valid through ...... <firm> Attn: <name> <fim)> The "valid through" date is intended as a best practice to be used as a means of change control and systems review Attn: <name> <street> <street> Include this document with your Food Safety Plan <087> < CS7> Critical Factors (in red) <telephone> <telephone> <email> ..4.10 maximum FCE Number: <here Measured at 70±10°F <website> Batch formula (100 gal batch) (changes in formula proportions require new scheduled process letter) hint fill & hold .165 °Eminimum Fill temperature. eight % of ac or. groupings Weight (b Weight % Ingredient Tomatoes, crushed, concentrated, canned, RedGold (0-72940-11013-3)[tomatoes, salt, citric acid] 506.2 59.09 Tomato paste, canned, RedGold (0-72940-11016-4)[tomatoes, citric acid] or equivalent 47.2 82 seconds minimum 65.00 Lemon juice concentrate, 500 gpL, frozen, thawed 43 0.59 167.3 FC: Changes in formula proportions require a new process Pepper fruit, sweet red, fresh, trimmed, without seeds or stems, diced 19.5% Oil, olive, extra virgin 85.8 Batch scaling does not constitute a formula change Onion bulbs, fresh, peeled, trimmed, diced Garlic cloves, fresh, peeled, trimmed, minced 25.7 PM: Preparation method changes require a new proces 3.0 12.9 1.59 Basil leaves, fresh, chopped 86 Thermal process calculation factors 858.0 100.0% For safety Total LSV for Escherichia coli 0157:H7 Preparation method (changes require new scheduled process letter)... **Critical and operating limits** 1. Regarding temperature measuring devices (TMDs): a. Use TMDs accurate to ±2°F or closer, identify each TMD by a unique code. Abbreviation key z.....19.5 \*F b. Calibrate each TMD against a NIST-traceable standard at temperatures of use. CL Critical limit Process reference: Process reterance. Breidt F, Sandeep KP, Arritt FM. 2010. Use of Linear Models for Thermal Processing of AcidIfied Foods. Food Protection Trends 30 (5): 268-272. c. Calibrate bimetal (dial-type) TMDs daily. LCL Lower critical limit calibrate other TMDs regularly to assure reproducible results. UCL Upper critical limit e. Maintain a calibration log for each TMD. LL Lower operating limit For commercial sterility 2. Regarding pH meters: UL Upper operating limit a. Use pHmeter accurate to 0.01 pH unit. maximum pH..... 4 1 0 F.....1.00 minutes b. Use 2-point calibration with buffers at pH 4.01 and 7.00. Calibrate pH meter daily and as needed to assure reproducible results d. Maintain pH calibration log that includes date, time, buffer lots, and measured z......16.0 °F Process reference: pH values in buffer before correction. Pflug IJ. 2010, Microbiology and Engineering of Sterilization 3. Document results of measurement of each critical factor. Processes, 14th ed. Otterbein IN: Environmental Sterilization Wash containers and closures. Drain and keep inverted until use.
 Record types, sources, and quantities of all ingredients. Laboratory. Table 15.24, p 15.71. 6. Sauté onions in oil over low heat until caramelized. Other process factors Add garlic. Cook until garlic is browned, but not burnt.
 Add tomatoes, tomato paste, &lemon juice concentrate. Blend until smooth Equivalent cook time-temperature combinations for pH ≤ 4.10 9. Add remaining ingredients. Temp Time Temp Time Temp Time Temp lime (\*F) (h:mm:ss) (h:mm:ss 10. Cook 30 minutes over medium heat. CE (htmmtss) (°E) 11. Check product pH on a cooled homogenized sample. Record pH & temperature......UL: pH 4.00 maximum at ambient temperature 196 188 30:10 192 8:33 1:42 As necessary, adjust p H with lemon juice concentrate. 189 22:15 193 6:02 197 0:55 12. Heat mixture to at least 199°F ... ...... LL: Cook temperature: 199\*F minimum 190 16:19 194 4:10 198 0:19 or use an equivalent temperature-time combination (table on right). 13. Fill containers at 170°F minimum. Cap. LL: Fill temperature: 170\* F minimum 14. Promptly invert containers. Test results 15. Measure temperature of last container filled... ..... LCL: Fill temperature: 165° F minimum 16. Hold inverted for 90 seconds (1:30 minutes) minimum .. . . . . Hold time: 90 seconds minimum pH of Icw-acid ingredients (estimated)..... LL: Hold time: \$2 seconds minimum Finished equilibrium pH..... 17. Cool containers in ambient air. 18. Measure product pH at ambient temperature. Record pH & temperature ...... ...... UL: pH 4.00 maximum at ambient temperature Template revised 9 Feb 2023 Blend entire contents of container to a uniform paste before pH measurement. UCL: pH 4.10 maximum at ambient temperature Scheduled process prepared by David A French PhD CFS PCQI Food process authority with over 20 years of experience Member: Institute for Thermal Processing Specialists, https://www.iftps.org/ Member: International Association for Food Protection, https://www.foodprotection.org/ Aardvark Associates 591 Pine Grove Furnace Rd (inches-16ths) Aspers PA 17304-9652 Product identifiers & container characteristics dave@processauthority.com GTIN-12 (UPC) http://www.processauthority.com/ Description SID Diameter Height 16 fl oz c vindrical glass jar with 70-450 CT metal closure (Ball 61000 or smaller) 0-12345-67890-5 2023-04-30/001 3-07 5-03 717-677-6781, 866-539-2771 toll free 32 fl oz cylindrical glass jar with 70-450 CT metal closure (Ball 62000 or smaller) 0-12345-67891-2 2023-04-30/002 4-03 6-13 Let us vark aard for you!