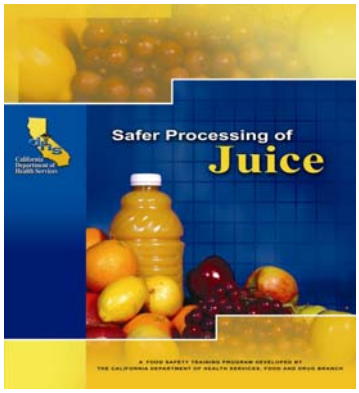
~Safer Processing of Juice ~

A Food Safety Training Program Developed by the California Department of Public Health

Many consumers enjoy juice products for the taste and nutritional value. However, as evidenced by recent outbreaks, unpasteurized juice can also serve as a vehicle for foodborne illness. The California Department of Public Health, Food and Drug Branch developed this video in cooperation with the U.S. Food and Drug Administration, Centers for Disease Control & Prevention, university researchers, and industry representatives to assist the industry in producing a safer product. The video may also be useful for retailers, regulators, and anyone working with the industry who wants to better understand the product and current recommendations for best production practices.

Topics covered in the video:

- Introduction to food safety, juice products as a special case
- Regulations, Requirements, and Guidance
- Personnel Practices
- Cleaning and Sanitizing
- Agricultural Practices and Raw Materials
- Processing, Design and Packaging
- Performance Standards and Intervention



*To order just complete this form and send with your payment to:

CA Dept of Public Health, Food and Drug Branch, P.O. Box 997435, MS 7602 Sacramento, CA 95899-7435

for questions call (916) 650-6500

PRODUCT	PRICE	QTY.	TOTAL
Safer Processing of Juice video, Domestic Shipping & Handling (NTSC Format)	$28.00		
Safer Processing of Juice video, International Shipping & Handling (NTSC Format)	$53.00		

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06/08