

**DEPARTMENT OF HEALTH AND HUMAN SERVICES ■ Food and Drug Administration**  
**FOOD PROCESS FILING FOR LOW-ACID ASEPTIC SYSTEMS**

(USE FDA BOOKLET TITLED "ASEPTIC PACKAGING SYSTEM SUPPLEMENT")

*(TYPE OR PRINT ALL INFORMATION REQUESTED, IF AN ITEM DOES NOT APPLY ENTER "NA". FILE ACIDIFIED ASEPTIC (pH 4.6 or BELOW) ON FORM 2541a)*

NOTE: No commercial processor shall engage in the processing of low-acid foods unless completed Forms FDA 2541 and FDA 2541c have been filed with the Food and Drug Administration, 21 CFR 108.35 (c)(1) and (2).

FORM APPROVED: OMB No. 0910-0037  
 EXPIRATION DATE: 6/30/08

**FDA USE ONLY**

DATE RECEIVED BY FDA

**1. FCE** \_\_\_\_\_

**2. ESTABLISHMENT NAME**  
 ADDRESS (No. and Street)  
 CITY STATE/PROVINCE  
 ZIP CODE COUNTRY

**3. SID**  
 $\frac{2}{Y} \frac{0}{Y} \frac{Y}{Y} \frac{Y}{Y} - \frac{M}{M} \frac{M}{M} - \frac{D}{D} \frac{D}{D} / \frac{S}{S} \frac{S}{S} \frac{S}{S}$

**4.**  NEW  CANCELS  REPLACES  $\frac{Y}{Y} \frac{Y}{Y} \frac{Y}{Y} \frac{Y}{Y} - \frac{M}{M} \frac{M}{M} - \frac{D}{D} \frac{D}{D} / \frac{S}{S} \frac{S}{S} \frac{S}{S}$

**5.**  SCHEDULED  ALTERNATE FOR  $\frac{Y}{Y} \frac{Y}{Y} \frac{Y}{Y} \frac{Y}{Y} - \frac{M}{M} \frac{M}{M} - \frac{D}{D} \frac{D}{D} / \frac{S}{S} \frac{S}{S} \frac{S}{S}$

**6. SUP SID**  
 $\frac{2}{Y} \frac{0}{Y} \frac{Y}{Y} \frac{Y}{Y} - \frac{M}{M} \frac{M}{M} - \frac{D}{D} \frac{D}{D} / \frac{S}{S} \frac{S}{S} \frac{S}{S}$

**7. PRODUCT NAME, FORM OR STYLE, AND PACKING MEDIUM**

**8. NAMES OF STERILIZING SYSTEMS**  
 a. Product <sup>1</sup>  
 b. Packaging

**9. PROCESS ORIGIN**

No.	Source for 8.a. and 8.b.	Date (mm/yyyy)
a.		
b.		

**10. CONTAINER TYPE (Check one)**  
 a.  Tinplate or Steel Can    b.  Aluminum Can    c.  Glass  
 d.  Other (Specify below and in item 22 if necessary) \_\_\_\_\_

11. MAXIMUM WATER ACTIVITY <sup>2</sup>	12. pH		13. MAXIMUM CONSISTENCY OR VISCOSITY IN CENTIPOISES OR APPROPRIATE UNITS				14. SPECIFIC GRAVITY AT 77 ± 2°F	15. INSIDE DIAMETER OF HOLDING TUBE (Inches)	16. HOLDING TUBE LENGTH (Inches)
	Normal	Max. <sup>3</sup>	Value at 77 ± 2°F	Value at Other Temp	Other Temp (°F)	Units			

17. OTHER CRITICAL CONTROL FACTORS (Check all that apply)	18. CONTAINER DIMENSIONS (Inches and Sixteenths)				19. SCHEDULED PROCESS				20. MAXIMUM FOOD FLOW RATE (gal / min)	21. THRUPUT (containers / minute)	FOOTNOTES
	No.	Diameter or Length	Height or Width	Height	Minimum Initial <sup>4</sup> Temp (°F)	Time (sec)	Temp (°F)	Least Sterilizing Value (F <sub>0</sub> ) <sup>5</sup>			
61 <input type="checkbox"/> Percent Solids	1					.	.	.			1 For steam injection, enter volume increase and thermal expansion factors in 22. 2 If reduced water activity is used as an adjunct to the process, specify the maximum water activity. 3 Where acidification is followed for normally low-acid fruits, vegetables or vegetable products for the purpose of thermal processing, specify the maximum finished product equilibrium pH. 4 If a critical factor is in the process. 5 Or equivalent scientific basis of process adequacy.
62 <input type="checkbox"/> Ratio of Solids to Liquids	2					.	.	.			
63 <input type="checkbox"/> Syrup Strength	3					.	.	.			
68 <input type="checkbox"/> Method of Preparation	4					.	.	.			
70 <input type="checkbox"/> Formulation	5					.	.	.			
71 <input type="checkbox"/> Rehydration (specify method in 22)	6					.	.	.			
72 <input type="checkbox"/> Particulates (specify maximum size in 22)											
73 <input type="checkbox"/> Other (specify in 22)											

**22. COMMENTS**

**AUTHORIZED COMPANY REPRESENTATIVE**

NAME (Type or Print)	TITLE	
SIGNATURE	DATE	PHONE NO.

**Public reporting burden for this collection of information** is estimated to average .75 hours per response, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information. Send comments regarding this burden estimate or any other aspect of this collection of information, including suggestions for reducing this burden to:

Food and Drug Administration  
LACF Registration Coordinator (HFS-618)  
Center for Food Safety & Applied Nutrition  
5100 Paint Branch Parkway  
College Park, MD 20740

*An agency may not conduct or sponsor, and a person is not required to respond to, a collection of information unless it displays a currently valid OMB control number.*