

Making food acidic



What do you need to know?

- If you ferment or acidify your food to make it safe, there are pH rules you need to meet.
- Lowering the pH to less than 3.6 kills most harmful bugs.
- Lowering the pH to between 3.6 4.6 creates an environment which harmful bugs find hard to grow in. If you lower the pH to between 3.6 4.6, you will still need to either pasteurise or thoroughly cook food to make it safe.
- It's important that the method you use to acidify food results in an even pH, throughout the food, to prevent bugs growing.
- **Fermentation** is when good bugs are purposefully grown in food to compete against harmful bugs and slow them down.
- When fermenting, you need to know the signs that the bad bugs are winning, so you can stop unsafe food being made.
- Acidification is when acid is added to food to stop or slow down the growth of harmful bugs.



What do you need to do?

· Identify the foods that need to be fermented or acidified.



- If you're acidifying food, you must use a method that achieves a consistent pH.
- If you're fermenting food, you must use a method that allows the good bugs to grow well and evenly throughout your food.
- · Use one of these methods to measure pH:
 - use a calibrated pH meter,
 - send samples to an accredited lab.



You can choose to prove your method works to achieve a consistent pH. Your method must be relied on to be +/-0.1 of the target pH.

- Test your final food to be sure the pH is stable at either:
 - 3.6 or less, or
 - between 3.6 4.6
- If your pH is between 3.6 4.6, you must also either pasteurise or thoroughly cook your food.



What do you need to show?

- · Show your verifier:
 - how you ferment or acidify your food,
 - how you know the pH in the food is even, and is either less than 3.6 or between 3.6 - 4.6,
 - if you are fermenting, how you knew the fermentation is working,
 - if your pH is between 3.6 4.6, how you pasteurise or cook your food.