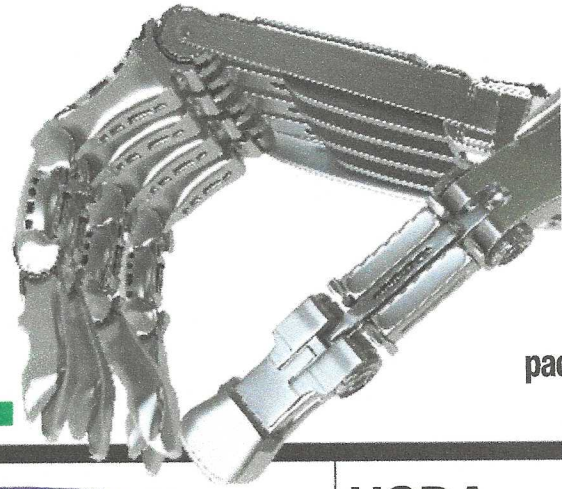


# T-Packer-Tech



Courtesy Veg-Fresh Farms

## USDA se 'little-con for FSM

By Tom Karst

**THE U.S. FOOD** Administration is using data to determine if certain commodities with low reported consumption should be added to the "rare and exempt from the Food Safety Modernization Act Produce Safety Rule."

The FDA is asking for comments through November.

When the FDA published the Produce Safety Rule, the agency said it included produce commodities that are almost always consumed after being cooked. Cooking is a "kill step" that can be expected to adequately reduce microorganisms of public health concern in most cases.

The FDA used data from the National Health and Nutrition Examination Survey, What We Eat in America dataset and the Environmental Protection Agency Food Commodity Database.

Using those sources, the FDA added produce commodities to the "rare and exempt raw" category.

## Veg-Fresh packaging fights pathogens

By Chris Koger

**VEG-FRESH FARMS**, Corona, Calif., is using packaging to fight pathogens — and not just as a barrier during transport and on retail shelves.

The company is using Smart Plastic Technologies to add anti-microbial properties to the film packaging itself. The film is being used for conventional and organic Brussels sprouts packages, with plans to use Smart Plastic with clamshells, lidding film and more, according to a news release.

Smart Plastic Technologies has an array of plastic additives that are designed to address a number of specific issues, including food safety.

They are added in the production of

the films in "very small percentages," along with other standard ingredients, according to the release, and are effective against salmonella, listeria, E. coli and numerous other organisms, promising a 99.9% reduction in bacteria.

Bob Wright, chief operations officer at Veg-Fresh Farms, said the company has been in contact with Smart Plastic Technologies for a few years.

"We have been closely following their independent testing trials and have been thoroughly impressed with the technology they provide," Wright said in the release.

"It is a natural fit to incorporate this technology into our packaging. Food-borne illness is one of the top threats to this industry, and we are committed

to taking advantage of new technology to keep our customer's food as fresh, safe and healthy as possible."

Smart Plastic additives include:

- **SPTek Gard:** A pathogen control approved by the Food and Drug Administration that's compatible with a number of plastic types and is 100% recyclable;

- **SPTek Servo:** Anti-fungal additive to extend shelf life of certain foods; and

- **SPTek Konserv:** An "oxygen scavenger" additive to extend shelf life of fruit and other foods.

Veg-Fresh Farms packs fruits and vegetables under the Veg-Fresh Farms, Crystal Cove Berry Farms, and Good Life Organic labels. **P**

## Listeria on packing equipment sparks Freshouse citrus, potato recall

By Chris Koger

**FRESHOUSE II LLC.**

- Wegmans brand 2-pound bags of lemons, with a Universal Product Code of 1186832;
- 50-pound bags of red potatoes shipped to

lemons and lemon juice, including seafood items, pizza and sandwiches.