What Products are NOT Considered Acidified?

There are a number of foods that are excluded from acidified food regulations. Foods that fall under these categories are exempt from 21 CFR 114 “Acidified Foods”:

**Acid foods** - Foods with a natural pH of 4.6 or less, even if acid is added during processing.

**Foods that are formulated with predominately acid ingredients, but contain small amounts of low-acid foods** - The addition of the low-acid ingredients cannot significantly change the pH of the overall product from that of the predominant acid food. Many sauces and condiments fall under this category.

**Fermented foods** – Are foods (including some cucumber pickles, most green olives, and sauerkraut) that their pH is reduced not by the addition of acids or acid foods, but by by-products of a bacterial fermentation process.

**Carbonated beverages**

**Alcoholic beverages**

**Jams, Jellies, Preserves** - Products excluded from these regulations are only those covered by the standard of identity (21 CFR 150). Products are only exempt if they are made from acid-ingredients. Jellies made from low-acid ingredients such as pepper jelly need to be tested, and will most likely be considered an acidified food.

**Refrigerated foods** - Products which are stored, distributed and retailed under refrigeration are exempt from acidified food regulations.

**Water Activity 0.85 or less** - Any food, which always has a water activity of 0.85, or less is excluded from coverage under these regulations.

NOTE: A previously acidified food that you receive for repacking is an acidified food subject to the requirements of 21 CFR 108.25 and part 114.