



Ohio Administrative Code

Rule 901:3-5-01 Criteria and definitions for processing acidified foods.

Effective: [November 22, 2024](#)

(A) Food processing establishments processing acidified foods shall comply with Chapter 901:3-5 of the Administrative Code and the applicable provisions of Chapter 901:3-17 of the Administrative Code.

(B) Definitions.

As used in Chapter 901:3-5 of the Administrative Code:

(1) "Acid foods" means foods that have a natural pH of 4.6 or below.

(2) "Acidified foods" means low-acid foods to which acid(s) or acid food(s) are added; these foods include, but are not limited to, beans, cucumbers, cabbage, artichokes, cauliflower, puddings, peppers, tropical fruits and fish, singly or in any combination. They have a water activity greater than 0.85 and have a finished equilibrium pH of 4.6 or below. These foods may be called, or may purport to be, "pickles" or "pickled." Carbonated beverages, jams, jellies, preserves, acid foods (including such foods as standardized and non-standardized food dressings and condiment sauces) that contain small amounts of low-acid food(s) and have a resultant finished equilibrium pH that does not significantly differ from that of the predominant acid or acid food, and foods that are stored, distributed and retailed under refrigeration are excluded from the coverage of this part.

(3) "21 CFR 113" means title 21 of the Code of Federal Regulations part 113 (April 2023).

(4) "Lot" means the food product produced during a period indicated by a specific code.

(5) "Low-acid foods" means any foods, other than alcoholic beverages, with a finished equilibrium pH greater than 4.6 and a water activity greater than 0.85. Tomatoes and tomato products having a finished equilibrium pH less than 4.7 are not classed as low-acid foods.



(6) "pH" is the symbol for the negative logarithm of the hydrogen ion concentration which is a measure of degree of acidity or alkalinity of a solution.

(7) "Scheduled process" means the process selected by a processor as adequate for use under the conditions of manufacture for a food in achieving and maintaining a food that will not permit the growth of microorganisms having public health significance. It includes control of pH and other critical factors equivalent to the process established by a processing authority.

(8) Water activity means a measure of the free moisture in a food and is the quotient of the water vapor pressure of the substance divided by the vapor pressure of pure water at the same temperature.