

Parker Products

Today, keeping consumers safe is just as important as intriguing their taste buds with praline and caramel-swirled ice creams, candy-topped yogurts, and crème brûlée crystal-sprinkled lattes.

As the Food and Drug Administration (FDA) continues to implement expanded food safety regulations tied to the Food Safety Modernization Act (FSMA), companies are seeking to meet compliance standards without compromising taste, texture, and inclusion innovations. While many companies are preparing to implement kill-step validation practices, a select few are already offering their customers validated ingredients that taste great while meeting stringent safety standards.

The Solution

Kill-step validation ensures that ingredients meet safety standards following cooking or baking processes prior to entering commerce. FSMA now requires all manufacturers to provide scientific evidence that processes are in place to deter biological and pathogenic risks, with all manufacturers required to comply by late 2017.

“Parker Products has long been dedicated to food safety and good manufacturing practices,” says Greg Hodder, president of Parker. “Pursuing kill-step validation for all of our ingredients is the next logical step in continuing our legacy of upholding the wellbeing of consumers, as well as our customers’ reputations.”

Exceeding Standards

Among Parker Products’ kill-step validated ingredients are their hard candies, pralines, variegates, inclusions, and sprinkles. These products are supported by an FDA-approved process producing a five-log reduction of biological hazards and pathogens during manufacturing.

“Our kill-step validated manufacturing lines were reviewed by an independent third party under ‘worst case scenario’ conditions,” says Shon Essex, executive vice president. “These guidelines allow Parker to not only meet the FDA standards for time, temperature, and sanitation, but to exceed them.”



A Legacy of Innovation

To validate that their cooking processes shield against biological risks, Parker’s kill-step validation process begins with inoculating test products with KF streptococcus agar to at least six logs per gram. Parker then processes ingredients, with the third-party oversight, through their normal cook lines using “edge case” situations, such as low heat and the shortest possible cook time. Once cooked, test products are sent to an outside laboratory for bacteria content evaluation to verify that Parker’s process achieves a reduction of harmful pathogens by a minimum of five logs.

To ensure ongoing food safety for their array of ingredients, Parker Products periodically conducts kill-step validation studies, further assisting their customers in updating their compliance standards for the baking and snack, beverage, confectionery, and dairy industries.

About Parker Products

Since their founding in 1926 by I.C. Parker, creator of the infamous “Drumstick” dairy treat, Parker Products has intrigued customers with unexpected flavors and textures for innovative applications across the food industry. Continuing that commitment to innovation today and in the future, Parker Products now offers ingredients tested to the highest FSMA standards for quality ingredients that taste great and surpass safety requirements.

Need help achieving your compliance standards? Visit parkerproducts.com to learn more about validated ingredients for your dairy applications.

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