

ATTACHMENT 2

Suggested wording for inclusion into Juice HACCP Guidance Document for Dense Phase Carbon Dioxide Processing

Table 1. Most Likely Hazards/Control Measures for Juice

Hazard Identity	Hazard rationale	Possible control measures ⁸	For additional controls information see section ...
Pathogens ⁹ / biological	Unless you produce one of the types of juice listed in footnote #8, one of the pathogens listed in footnote #9 is likely to be the "pertinent microorganism" for your required 5-log pathogen reduction treatment.	<ol style="list-style-type: none"> 1. Pasteurization 2. UV radiation 3. Pulsed light 4. High pressure processing 5. Dense phase carbon dioxide processing 6. For fresh citrus juice only: Supplier guarantee for each shipment (only tree-picked fruit was supplied), culling to remove damaged fruit, washing/sanitizing fruit surface, and pinpoint extraction 	<ul style="list-style-type: none"> • V C 1.1 - Pertinent microorganism • V C 5.0 - Process validation • V C 5.31 - Pasteurization Equipment • V C 5.32 - UV Processing Systems • V C 5.35- Dense Phase CO₂ Processing • V C 3.1, 3.2 and 5.34 - Fresh citrus juices, also Example HACCP plan for fresh citrus juice in VII B 2.0.