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AIB announces new baking process kill step calculator for nut muffin

Manhattan, KS – The newest addition to the product profiles for AIB International’s catalog of baking process kill step calculators now includes nut muffins. This calculator along with kill step validation consulting services are empowering bakeries to validate their food safety preventive controls and accurately evaluate Salmonella destruction in bakery products. The FDA’s Food Safety and Modernization Act (FSMA) requires validation and verification of thermal processes to ensure product safety.

“The food industry has long believed that all biological organisms like yeast or pathogens are killed in the oven, and critical product quality attributes are achieved,” says Lakshmikantha Channaiah, Microbiology Director at AIB International. “Under FSMA, the FDA is requiring proof of that theory; however, prior to AIB’s latest contribution, there was not publically available research to use as foundational scientific validation.”

This is the sixth calculator developed by AIB International with other calculators available for cake muffins, whole wheat multigrain bread, crisp cookies, soft cookies, and hamburger buns. All calculators and published research information can be viewed here. Commercial bakers can use these calculators to evaluate the lethality of a thermal process (baking) to destroy Salmonella in their products and demonstrate the effectiveness of the process to comply with FSMA. The interactive calculator works by using the oven time and temperature parameters to automatically determine the total process lethality (e.g., 5 log) for Salmonella. If the desired log reduction is achieved for the baking process and pathogen of concern, the generated report can be used as guidance and supporting documentation for FSMA’s validation and verification process.

“We are really committed to the baking industry and this is a demonstrated need as part of FSMA regulations,” said Brian Strouts, Vice President of Baking and Food Technical Services, for AIB International. “We are glad to be a place where the businesses can turn to for help and verification.”

AIB International collaborated with the American Bakers Association and its Food Technical and Regulatory Affairs Committee, and with researchers at Kansas State University and University of Georgia to produce the Baking Process Kill Step Calculators.

AIB International will be presenting about “Kill Step Validation of the Baking Process for FSMA,” during the International Baking and Industrial Exposition (IBIE), in October, in Las Vegas, NV.
Learn more about AIB International’s wide array of baking training and be sure to subscribe to our Food First, our blog, to receive the latest industry information.

About AIB International
AIB International empowers clients worldwide to elevate their food safety and production process capabilities by developing and delivering application-oriented learning, consulting, and value-added services. AIB has offices strategically located across the globe and serves more than 120 different countries to be a leading premier service provider to the food and beverage industry. To find out more about AIB International please visit us at www.aibonline.org or call 800-633-5137.

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