

APPLIED FOOD SOLUTIONS

Volume 1, Issue 3, November 2018

A RECENT SUCCESS

USDA-FSIS Notice 17-18 states revised Appendix A and Appendix B standards will be enforced beginning in March 2019. Among other changes the revision to appendix A includes “humidity” requirements for cooking systems that operate above 212°F to ensure surface lethality of Salmonella. AFS has identified a clear path for ongoing validation and verification allowing compliance with the updated Appendix A.

Cooking 101

Cooking 201

BonafideData

A NEW PRODUCT

Something strange happened after my career changed from working for manufacturers to working with manufacturers (consulting and training). If you had asked me if I planned to develop new products from Applied Food Solutions (AFS) when I started the business, I would have most likely said “I don’t think so.” It isn’t due to lack of familiarity with product development, I spent 25 years developing new products in the poultry industry. However, it seemed unlikely to me that AFS would develop any products of its own. Services, yes; but products, no. Well I didn’t realize that the two impetuses for new products, innovation and need could be powerful drivers. Sometimes innovation/technology puts forward a product(s) that creates its own need. Think cell phones, smart phones, TVs, automobiles, etc. Consumers didn’t ask for these products, because they didn’t know that they existed. When I was a product developer many advised me to just ask the consumer what they wanted/needed. That doesn’t work well for innovation new products that don’t exist today. People can’t ask for something that doesn’t exist. Consumers can/will tell you if they want something though. Mostly they ask for variations or line extensions. Think of new food flavors, new car colors, new controls on a microwave, etc.

So, what is this “new product” that AFS has developed? It is called BonafideData. It began with a specific need, and continues to expand to fill even more general needs. I first heard the idea (need) at the Thermal Processing of RTE Meat and Poultry course at The Ohio State University in April 2018. Bob Hanson of HansonTech LLC spoke at Thermal Processing and said that incorrect data input was an issue for meat and poultry further processing. It seems that well-meaning employees might not report a low temperature on fully cooked line, because it had such negative consequences. So, they might see a 164°F reading on a product where 165°F is the legal minimum; and then record the legal minimum. This causes two potential issues. First, this is a legal requirement and food safety imperative with no allowance for “close enough.” It is also a data quality issue. Poor or incorrect data lead to faulty decision making whether they result from pure errors or well-meaning manipulation. This is the old garbage-in, garbage-out discussion.

What BonafideData does is recognize potential data errors or manipulation through statistical patterns. Once flagged the process owner can investigate

Contact Us

Donald L. Burge, Jr. Ph.D.

President

Applied Food Solutions LLC

O: 320-230-2575

C: 320-980-1337

docburge1511@outlook.com

www.appliedfoodsolutions.com

the potential cause(s) for the irregularity. This root cause search would not be possible without a system of flagging bad data, which means without a detection method you may not know you have a data issue. It turns out that incorrect data is an issue in a number of industries and settings. This is highlighted in the July 2018 article in Quality Progress by Julia E. Seaman and I. Elaine Allen. The article is titled "How Good are My Data." and I will share it if you are interested.

Would You Like to Know More?

Would you like to know more about BonafideData, and/or have a demonstration? Please let me know if you would like to know more.

APPLIED FOOD SOLUTIONS

1511 Cougar Lane

Sartell, MN 56377-2452

Recipient Name

Street Address

City, ST ZIP Code