

ADVISORY COMMITTEE ON THE MICROBIOLOGICAL SAFETY OF FOOD

**FSA GUIDANCE ON THE SAFETY
AND SHELF-LIFE OF VACUUM AND MODIFIED ATMOSPHERE PACKED
CHILLED FOODS WITH RESPECT TO PSYCHROTROPHIC
*CLOSTRIDIUM BOTULINUM***

Background

1. The attached draft document relates to the food safety aspects of the manufacture of vacuum and modified atmosphere packaged (VP/MAP) chilled foods.
2. The document is a concise summary of the information contained in the industry Code of Practice for the Manufacture of Vacuum and Modified Atmosphere Packaged Chilled Foods (1996)¹ and advice from the ACMSF in its Report on Vacuum Packaging and Associated Processes (1992)² and subsequently (1995).³ The document was drafted in response to a request made by the ACMSF at its meeting held on 5 December 2000. A first draft of the document was presented to ACMSF Members on 5 December 2001 (ACM/548) and has since been revised to reflect the comments made.

Purpose

To invite further comments from the Committee on the content of the paper in advance of its being taken forward for public consultation.

**Secretariat
September 2003**

¹ Campden and Chorleywood Food Research Association. Guideline No. 11. A Code of Practice for the manufacture of vacuum and modified atmosphere packaged chilled Foods. (ed) Betts G D. 1996.

² Advisory Committee on the Microbiological Safety of Food. Report on Vacuum Packaging and Associated Processes. HMSO, London.

³ Advisory Committee on the Microbiological Safety of Food (1996). Annual Report 1995. Department of Health, Wetherby. 26-29.