Small Farms and Alternative Enterprises Conferences: 
*Selling Produce and Value-Added Products: Do I need a Permit?*  
**Sunday, July 17, 2011**  
**8:45am - 12:00pm**

**Resource List:**

A. *Beginning Food Preservation literatures* (Canning, Curing & Smoke, Fermenting, Pickling, Drying, and Freezing):
University of Florida IFAS EDIS fact sheets (and your local county Extension Offices, University of Georgia – National Center for Home Food Preservation)

- [http://edis.ifas.ufl.edu/topic_food_preservation](http://edis.ifas.ufl.edu/topic_food_preservation) (provides of research based publications on food preservation)
- [http://www.uga.edu/nchfp/](http://www.uga.edu/nchfp/) (National Center for Home Food Preservation)
  - *So Easy to Preserve* 5th Ed ([http://www.uga.edu/setp/](http://www.uga.edu/setp/))
  - *USDA Complete Guide to Home Canning*, 2009 revision: Hard copy can be ordered from Perdue University: [https://mdc.itap.purdue.edu/](https://mdc.itap.purdue.edu/)
  - Other Universities (Colorado State U; New Mexico State U; North Dakota State U; Penn State U; University of California, Davis) [http://www.uga.edu/nchfp/publications/publications_univ.html](http://www.uga.edu/nchfp/publications/publications_univ.html)
  - [http://www.uga.edu/nchfp/links/links_home.html](http://www.uga.edu/nchfp/links/links_home.html) Other state publications
  - Other manufacture literatures *
    - **Industry**
      - Jarden Home Brands ([http://www.homecanning.com](http://www.homecanning.com))  
        Home canning information, recipes, and programs
      - Kraft Foods, Inc. ([http://www.surejell.com](http://www.surejell.com))  
        FAQs on jams and jellies, pectins and recipes
      - McNeil Nutritional, LLC. ([http://www.splenda.com](http://www.splenda.com))  
        Information from the manufacturer on SPLENDA® brand of sucralose.
      - Mrs. Wages ([http://www.mrswares.com](http://www.mrswares.com))  
        Home canning information, pectins and other ingredients
      - National Presto Industries ([http://www.gopresto.com](http://www.gopresto.com))
        Pressure canning information
      - Excalibur Dehydrator ([http://www.excaliburdehydrator.com](http://www.excaliburdehydrator.com))  
        Fruit and beef jerky dehydrator, and dryer for herbs and fruits
    - **Retail Outlets**
        Home canning supplies. 
        Canning Jars and Supplies 
        Pressure Canners and Cookers
      - Canning Pantry ([http://www.canningpantry.com](http://www.canningpantry.com))  
        Equipment and supplies.
• Everything Kitchens LLC
  (http://www.everythingkitchens.com/fooddehydrators.html)
  A selection of food dehydrators and other kitchen countertop appliances.
• Pressure Cooker Outlet (http://www.pressurecooker-outlet.com)
  Four brands of pressure canners and supplies.
• Red Hill General Store (http://www.redhillgeneralstore.com/canner.htm)
  Pressure canners.

B. Working toward commercial production

Co packers
• http://www.specialtyfoodresource.com/page/page/4205553.htm (A website of the National Association for the Specialty Food Trade (NASFT)
• http://gourmetcopackers.com/index.php?main_page=index&cPath=107_116 (A website which provides co packers in Florida)
• http://gourmetbusinessdirectory.com/ (Additional sources of co-packers)
• http://gourmetbusinessdirectory.com/index.php?main_page=index&cPath=124_131 (co-packers in Florida)
• http://www.ces.ncsu.edu/depts/foodsci/ext/pubs/copackers.html (Choosing and using co-packers – Clemson University)

Food Safety Trainings:
• Safe Staff; safe employees (Basic food safety for food workers)
• ServSafe® and other food protection manager programs
• Better Process Control Schools (in the Southeast)
  o http://www.aces.edu/fcs/fspp/BPCS-10.php (March 30& 31 in Prattville, AL) for companies which manufacture low acid and acidified foods must operate with a certified supervisor on the premises when processing as specified in 21 CFR Part 108.25(f) and 108.35(g). [Acidified food only – 2 days]
  o https://estore.uga.edu/C21653_ustores/web/product_detail.jsp?PRODUCTID=636 The Better Process Control School offers instruction which fulfills the FDA and USDA Good Manufacturing Practice (GMP) requirements to certify supervisors of acidification, thermal processing, and container closure evaluation operations during the canning of low-acid or acidified foods. Companies which manufacture low-acid or acidified foods must operate with a certified supervisor on the premises when processing as specified in FDA’s 21 CFR Part 108.25(f) and 108.35(g) or in USDA’s 9 CFR 318.200 and 281.300. [4 days – complete training].
  o http://www.clemson.edu/cafls/departments/fnps/outreach/workshop_schools/better_process_control_school.html The Better Process Control School (BPC) offers instruction which fulfills the FDA and USDA Good Manufacturing Practice (GMP) requirements to certify supervisors of acidification, thermal processing, and container closure evaluation operations during the canning of low-acid or acidified foods. Companies which manufacture low-acid or acidified foods must operate with a certified supervisor on the premises when processing as specified in FDA’s 21 CFR Part 108.25(f) and 108.35(g) or in USDA’s CFR 318.300 and 381.300. [4 days]

Suggested progression of trainings:
  Basic food safety training
  Basic home canning and food preservation (County Extension Offices)
  Food Manager Certification (Part of food permit)
  Better Process Control School (If needed depending on the function – supervisor of processing facility)
*If one decides to use recipe from industry such as “Ball’s Blue Book”, they need to follow instruction from the book. The published recipes in the USDA Canning Guide were tested for the specific condition stated in the book. We advise people not to modify USDA recipes especially for low acid foods.
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For more information on Small Farms, visit our website at: http://smallfarms.ifas.ufl.edu or contact your local County Extension Agent.

For inquiries about this topic, please contact:
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