

Case Study: Validation

Client

California Dried Fruit Inc.
Fresno, California



Background

California Dried Fruit Inc. began as a family ranch in 1927 growing raisins in Fresno, California. They have grown grapes, peaches, plums, and prunes for three generations in the Central Valley. In 2000, they developed an innovative process that takes advantage of their heritage as a dried fruit processor to bring value-added packaging and processing to the basic raw ingredients they have handled for years. This ground-breaking process allows them to manufacture all-natural dried fruit butters and purees for the industrial food ingredient market, food service industry and retail applications. California Dried Fruit, Inc. is a grower and packer of dried fruits in the Central Valley of California.



The Challenge

It is critical for California Dried Fruit Inc. to ensure that their fruit butters/purees meet the HAACP requirements for food safety, as well as their own internal requirements for superb product quality.

The Solutions

Our experts at Mesa Labs are pleased to have helped California Dried Fruit in successfully completing the process validation of their fruit butter/puree proprietary process. Mesa wrote a process validation protocol which dictated the proper steps of the process and testing of the process on the finished product. The process validation protocol was used for the most difficult product that California Dried Fruits produces to demonstrate the protocol can be successfully completed under the worst-case conditions and with the most difficult of products.

The process validation included three consecutive runs, verification that all the required steps of the process were successfully completed, and testing of the product during and after the process. The chemical and physical testing that was performed on the product included verifying the appearance of the product, moisture, pH, sugar content, and the absence of pathogenic microorganisms.

By following the steps detailed in the process validation protocol created by Mesa Labs, California Dried Fruit could prove that they can consistently produce fruit butters/purees that meet HAACP and their own internal quality requirements.

