



Missouri Department of Health and Senior Services

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TO: Local Public Health Agency Administrators
Local Public Health Agency Environmental Public Health Specialists
Bureau of Environmental Health Services Public Health Environmental Specialists

THROUGH: Dusty Johnson, Bureau Chief, Bureau of Environmental Health Services *DJ*

THROUGH: Mark Jenkerson, Program Operations Manager, Bureau of Environmental Health Services *MJD*

FROM: Paige Anderson, Retail Food Program Manager, Bureau of Environmental Health Services *PA*

SUBJECT: Freeze Dried Non-Shelf Stable and Shelf Stable Products for Retail Sale

DATE: April 14, 2023

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Freeze dried products are becoming more and more popular with consumers. Freeze dried products are made for a variety of reasons, such as extending the products shelf-life. Individuals wanting to make and sell freeze dried products to the end consumer will need to be in contact with the appropriate Local Public Health Agency (LPHA) for their jurisdiction. Freeze dried products do not typically fall under Missouri Cottage Law.

Retail freeze drying non-shelf stable (potentially hazardous) foods, such as fruit, vegetables, eggs, etc., shall be done in a facility subject to inspection under the food code. Freeze drying products that fall under this category shall be done under a Special Process under 3-502.11. Freeze drying products that are not shelf stable results in a physical property change of altering the water activity below 0.85 so that it renders the food item to be shelf stable. In other words, it is a method of preservation by removing moisture content. Because of this change, it will require the establishment to meet the requirements of a Special Process, as well as any other local ordinances. For more information regarding special processes, please visit Section 2.9 in the Environmental Health Operation Guidelines (EHOG) and Sections 2.3 and 2.4 in the EHOG Appendix.

PROMOTING HEALTH AND SAFETY

The Missouri Department of Health and Senior Services' vision is optimal health and safety for all Missourians, in all communities, for life.



Retail freeze drying shelf stable foods, such as candy, may fall under the exemption in the food code under the definition of "Food Establishment." This exemption is where local laws allow. If your local ordinances do not allow for this exemption, these products will need to be prepared in an inspected facility.

To better understand what the individual is wishing to sell, it is recommended the LPHA ask questions. This includes, but is not limited to, recipes, processes, handling, sale points (wholesale or retail), if the individual preparing the product is the seller of the food, and labeling. Asking questions can help determine if the operation will need to be inspected or, if local laws allow, fall under the exemption in the food code.