

## Food Industry Acronyms

Are you aware of acronyms commonly used in the food industry? The list below contains everything from internal, governmental, academia, measurements, and microbiological acronyms.

Acronym		Defined
ACS	American Chemical Society	A non-profit scientific organization that is a champion for chemistry, its practitioners.
ACS	American Cheese Society	Leader in promoting and supporting American cheeses, providing the cheese industry with education resources and networking opportunities.
ATP	Adenosine triphosphate	An organic compound that provides energy to drive many processes in living cells.
ATS	Application Technical Specialist	A group of individuals who help support the Food Group and part of the RITE Team.
BIFSCo	Beef Industry Food Safety Council	The Beef Industry Food Safety Council (BIFSCo) brings together representatives from all segments of the beef industry to develop industry-wide, science-based strategies to solve beef safety challenges.
BOD or BOD5	Biological oxygen demand (measured for five days)	Represents the amount of oxygen consumed by bacteria and other microorganisms while they decompose organic matter under aerobic conditions at specified temperatures.
BP	Boiling Point	The temperature at which a liquid boils and turns into vapor.
BRC	British Retail Consortium	An international Food Safety Management Systems standard and is one of the GFSI recognized certification schemes. It contains requirements for food processors to follow to build an effective food safety management system
C&S	Cleaning and Sanitation	Activities of cleaning and sanitation
CA	Corrective Action	Procedures followed when a deviation occurs.
CCP	Critical Control Point	A step at which control can be applied and is essential to prevent or eliminate a food safety hazard or reduce it to an acceptable level.
CD	Commercial Director	Hydrite's Food Group is divided into Several Districts with each one managed by a Commercial Director.
CDC	Center for Disease Control and Prevention	A national public health institute in the United States. It is a United States federal agency, under the Department of Health and Human Services.

CDR	Center for Dairy Research (UW Madison)	Supported by dairy farmer checkoff dollars, CDR is world leading in product development, contract research, troubleshooting for product and process manufacturing, and training services.
CFR	Compete Filtration Resources, Inc.	Turn-Key Supplier for Membrane Filtration Technology and Wastewater Treatment solution company.
CFR	Code of Federal Regulations	Food regulations in Title 9 (USDA) and Title 21 (FDA)
CFU	Colony-forming unit	Unit of measure of bacteria
CIP	Clean in Place	A method of automated cleaning the interior surfaces of pipes, vessels, equipment without major disassembly.
COD	Chemical oxygen demand	An indicative measure of the amount of oxygen that can be consumed by reactions in a measured solution. It is commonly expressed in mass of oxygen consumed over volume of solution which in SI units is milligrams per litre (mg/L).
Codex Alimentarius:		Established in 1963 by Food and Agriculture Organization (FAO) and the World Health Organization (WHO), both part of the United Nations. Develops harmonized international food standards, guidelines, and codes of practice. Codex HACCP is the general standard used in the food industry.
Coli	Coliform	A group of gram negative non-sporing bacteria which can ferment lactose with production of acid and gas.
COP	Clean Out of Place	A method of cleaning equipment by removing them from operational area and taking them to a designated cleaning station for cleaning.
CP	Control Point	Any step at which biological, chemical, or physical factors can be controlled.
DCA	Director of Corporate Accounts	Hydrite's Food Group consists of several individuals whose sole purpose is to manage our Tier A and B corporate accounts. Accounts such as Saputo, Milk Specialties, Glanbia, and Leprino.
DO	Dissolved oxygen	The amount of oxygen that is present in water.
EB	Egglands Best	Quality standard stamp and specification
EB	<i>Enterobacteriaceae</i>	A family of gram negative bacteria, which includes <i>coliform</i> , <i>E.coli</i> and <i>Salmonella</i> .
EC	Electrical conductivity	The measure of the amount of electrical current a material can carry or its ability to carry a current.

EMP or PEMP	Environmental Monitoring Program or Pathogen Environmental Monitoring Program	The process of measuring or collecting microbiological environmental data and trending data to determine the microbiological environment of the food processing area prior to the microorganism entering the food product.
EPA	United States Environmental Protection Agency	United States federal government agency whose mission is to protect human and environmental health.
EPS	Extracellular polymeric substances	Natural polymers of high molecular weight secreted by microorganisms into their environment
F&B	Food and Beverage	
FAO	Food and Agriculture Organization of the United Nations	An agency of the United Nations (UN). The FAO contributes to international efforts to defeat hunger and improve local economies by helping its member countries modernize and improve agriculture, forestry, and fisheries practices.
FAQ	Frequently asked questions	Answers to questions that are asked most commonly
FDA	Food and Drug Administration	The United States Food and Drug Administration (FDA or USFDA) is a Federal agency of the Department of Health and Human Services. The FDA is responsible for protecting and promoting public health through the control and supervision of food safety, tobacco products, dietary supplements, prescription and over-the-counter pharmaceutical drugs (medications), vaccines, biopharmaceuticals, blood transfusions, medical devices, electromagnetic radiation emitting devices (ERED), cosmetics, animal foods & feed and veterinary products.
FDA	US Food and Drug Administration	United States federal agency responsible for protecting the public health by ensuring the safety, efficacy, and security of human and veterinary drugs, biological products, and medical devices; and by ensuring the safety of our nation's food supply, cosmetics, and products that emit radiation.
FG	Food Grade	Material or food is safe for human consumption or production of food.
FKM	Commonly known as Viton	Commonly known as Viton
FP	Freeze point	Temperature at which liquid freezes

FRI or Fry	Food Research Institute	The Food Research Institute, in the College of Agricultural and Life Sciences, University of Wisconsin–Madison operates its own laboratories and administers its own research and service programs. They perform research on microbial foodborne pathogens and toxins, provide training, outreach, and service to food industry. Sponsorship is necessary.
FRU	Fines Recovery Unit	Liquid whey in cheese making sent to fines recovery unit for removal of small curds.
FSF	Food Safety Fridays	A fabulous learning experience for Hydrite customers.
FSMA	Food Safety Modernization Act	Signed into law January 4, 2011 including seven foundational regulations
FSP	Food Safety Plan	Consists of the primary documents in a preventive controls food safety system that provides a systematic approach to the identification of food safety hazards that must be controlled to prevent or minimize the likelihood of foodborne illness or injury.
FSPCA	Food Safety Preventive Control Alliance	A broad-based public private alliance consisting of industry, academic and government stakeholders whose mission is to develop curricula, and training and outreach programs to support compliance with the prevention-oriented standards of the Food Safety Modernization Act (FSMA).
FSIS	Food Safety and Inspection Service	The Food Safety and Inspection Service, an agency of the United States Department of Agriculture, is the public health regulatory agency responsible for ensuring that United States' commercial supply of meat, poultry, and egg products are safe, wholesome, and correctly labeled and packaged.
FSSC 22000	Food Safety System Certification 2200	An internationally accepted certification scheme based on a combination of ISO 22000 sector specific prerequisite programs and FSSC additional requirements.
GFSI	Global Food Safety Initiative	Non-profit foundation created under Belgian law in May 2000. Global alliance of leading food safety experts from retail, manufacturing, food service, service providers associated with the food supply chain, international organizations, academia, and government providing benchmark for existing food safety standards
GMO	Genetically Modified Organism	Organism whose genome has been engineered in the laboratory in order to favour the expression of desired physiological traits or the generation of desired biological products
GMP	Good Manufacturing Practices	A system for ensuring that products are consistently produced and controlled according to quality standards. It is designed to minimize the risks involved in any pharmaceutical production that cannot be eliminated through testing the final product. GMP food regulations are found in 21 CFR 117.

GRAS	Generally Recognized As Safe	Under sections 201(s) and 409 of the Federal Food, Drug, and Cosmetic Act (the Act), any substance that is intentionally added to food is a food additive, that is subject to premarket review and approval by FDA, unless the substance is generally recognized, among qualified experts, as having been adequately shown to be safe under the conditions of its intended use, or unless the use of the substance is otherwise excepted from the definition of a food additive.
HA	Hazard Analysis	The process of collecting and interpreting information on hazards and conditions leading to their presence to decide which are significant for food safety and should be addressed in the HACCP or Food Safety Plan. Hazards that must be considered are biological, chemical, and physical hazards.
HACCP	Hazard Analysis Critical Control Point	A systematic approach to the identification, evaluation, and control of food safety hazards. It includes 7 HACCP principles.
HACCP Principles:		Principle 1: Conduct a hazard analysis. Principle 2: Determine the critical control points (CCPs). Principle 3: Establish critical limits. Principle 4: Establish monitoring procedures. Principle 5: Establish corrective actions. Principle 6: Establish verification procedures. Principle 7: Establish record-keeping and documentation procedures.
HARPC	Hazard Analysis Risk-based Preventive Control	This is a term coined by industry to mean the same thing as a Food Safety Plan. <b>FDA DOES NOT LIKE THIS TERMINOLOGY! DO NOT USE THIS TERM.</b>
HCS	Hazard Communication Standard	OSHA Right to Know RTK
HPLV	High pressure low volume	
HPP	High Pressure Processing	A technology used in process in which high pressure is applied to product to cold pasteurize products.
HTST	High Temperature Short Time	
IAFP	International Association for Food Protection	Since 1911 an organization of food safety professionals worldwide with a forum to exchange information on protecting the food supply.

ICMSF	International Commission on Microbiological Specifications for Foods	Formed in 1962, the ICMSF is linked to the International Union of Biological Societies (IUBS) and to the World Health Organization (WHO) of the United Nations. A leading source for independent and impartial scientific concepts, that when adopted by governmental agencies and industry, will reduce the incidence of microbiological foodborne illness and food spoilage worldwide and facilitate global trade
IDLH	Immediately dangerous to life or health	Acronym meaning "Immediately Dangerous to Life or Health"
IFT	Institute of Food Technologists	An international, non-profit scientific society of professionals engaged in food science, food technology, and related areas in academia, government, and industry. It has more than 17,000 members from more than 95 countries.
IHA	International HACCP Alliance	The International HACCP Alliance was developed on March 25, 1994, to provide a uniform program to assure safer meat and poultry products. It is housed within the Department of Animal Science at Texas A&M University. Stickers placed on a certificate accredited through the IHA are purchased through this organization.
IPPE	International Production & Processing Expo	The world's largest annual poultry, meat, and feed industry event of its kind. A wide range of international decision-makers attend this annual event to network and become informed on the latest technological developments and issues facing the industry.
MBR	Membrane bioreactor	Generally a term used to define wastewater treatment processes where a perm-selective membrane, eg microfiltration or ultrafiltration, is integrated with a biological process
MF	Microfiltrations	Filtration of a liquid suspension through a membrane with pores of approximately 0.1-10µm in diameter, to retain microorganisms and other suspended particles from the process liquid while transmitting solutes that are smaller than the membrane pores.
mg	Milligram	Unit of measure
MGD	Million Gallons per day	Unit of measure
MOSA	Midwest Organic Services Association -	A third-party organic certification body
NACMCF	National Advisory Committee on Microbiological Criteria for Foods	Established in 1988 to provide scientific advice and recommendations to the Secretary of Agriculture and Secretary of Health and Human Services

NAMI	North American Meat Institute	NAMI is a national trade association that represents companies that process 95 percent of red meat and 70 percent of turkey products in the US and their suppliers throughout America.
Nano	Nano filtration	Pressure driven membrane process used for removing solutes with molecular weight in the range of 200-1000g/mol from aqueous stream.
NIOSH	National Institute for Occupational Safety and Health	The United States federal agency responsible for conducting research and making recommendations for the prevention of work-related injury and illness.
OEM	Original Equipment Manufacturer	A company whose goods are used as components in the products of another company, which then sells the finished item to users
OMRI	Organic Materials Review Institute	A third-party organic certification body
OO	Double O cheese vat	Round vat in which the curd is formed and cut or broken in cheese making
OOS	Out of Specification	A result that is not within the specified numbers
ORP	Oxidation Redox Potential	A measure of the tendency of a chemical species to acquire electrons from or lose <u>electrons</u> to an electrode and thereby be reduced or oxidized respectively
OSHA	Occupational Safety and Health Administration	Administration created ensure safe and healthful working conditions for working men and women by setting and enforcing standards and by providing training, outreach, education and assistance
OTC	Over the Counter (drug regulations)	Ordinary retail purchase of a drug, with no need for prescription or license.
PAA	Peracetic Acid	Chemistry used in sanitizers and intervention among other things.
PC	Preventive Control	If the hazard analysis identifies a hazard that requires a preventive control, you are required to develop and implement a control to significantly minimize or prevent the hazard. Controls may include Process Preventive Controls, Allergen Preventive Controls, Sanitation Preventive Controls, Supply Chain Preventive Controls.
PCQI	Preventive Controls Qualified Individual	Someone who has successfully completed certain training in the development and application of risk-based preventive controls or is otherwise qualified through job experience to develop and apply a food safety system.

PEL	Personal Exposure Limit/ Permissible Exposure Limit	A regulatory limit on the amount or concentration of a substance in the air
pH		pH is the relative expression of acid or base of a solution 0 - 14
PMO	Pasteurized Milk Ordinance	A set of minimum standards and requirements that are established by the Food and Drug Administration (FDA) for regulating the production, processing and packaging of Grade A milk.
PP	Polypropylene	A thermoplastic “addition polymer” made from the combination of propylene monomers
ppb	Parts per billion	Unit of measure
ppm	Parts per million	Uni of measure
PRP or PP	Prerequisite programs	Procedures, including Good Manufacturing Practices, that address operational conditions providing the foundation for the HACCP system.
PTFE	Commonly known as Teflon	Commonly known as Teflon
PVC	Polyvinyl chloride	A synthetic resin made from the polymerization of vinyl chloride
PVDF	Commonly known as Kynar	Commonly known as Kynar
Q&A	Question and answer, see also FAQ	Answers to questions that are asked most commonly
QA	Quality assurance	activation taken to design and manufacture a safe and effective product by building quality controls into product life cycle. Personnel titles may contain quality assurance and/or quality control
QC	Quality control	Test procedures used to verify that a product is safe and effective after manufacturing is done. Personnel titles may contain quality assurance and/or quality control
R&D	Research and development	Activities that companies undertake to innovate and introduce new products and services.
RCA	Root Cause Analysis	A systematic process for identifying “root causes” of problems or events and an approach for responding to them. RCA is based on the basic idea that effective management requires more than merely “putting out fires” for problems that develop but finding a way to prevent them. Tools for RCA include 5 Why Analysis, Barrier Analysis, Pareto Analysis, Fishbone Analysis.



RCRA	Resource Conservation and Recovery Act -	The regulation that regulates hazardous, non hazardous, and underground tanks
RLU	Relative Light Units	The units used for most luminescence measurements. RLU do not have any physical meaning and are often not comparable between different instruments. ... Hence, light units are kept relative to other measurements taken in the same instrument
RMC	Reciprocal Meat Conference	An annual scientific conference where current advances in technology and application of meat science are discussed and debated.
RMC	Rotary Molder Chiller in Mozz cheese making	
RNA	Ribonucleic acid	A nucleic acid molecule similar to DNA but containing ribose rather than deoxyribose.
RO	Reverse Osmosis	A process by which a solvent passes through a porous membrane in the direction opposite to that for natural osmosis when subjected to a hydrostatic pressure greater than the osmotic pressure.
RTE	Ready to Eat	
SAR	Sodium adsorption ratio	A measure of the amount of sodium (Na) relative to calcium (Ca) and magnesium (Mg) in the water extract from saturated soil paste. It is the ratio of the Na concentration divided by the square root of one-half of the Ca + Mg concentration.
SBR	Sequencing batch reactor	A type of activated sludge process for the treatment of wastewater. SBR reactors treat wastewater such as sewage or output from <u>anaerobic digesters</u> or mechanical biological treatment facilities in batches
SDHC	Silver Dihydrogen Citrate sanitizer	A sanitizer containing silver and citrate
SDS	Safety Data Sheet	Previously MSDS Material Safety Data Sheet, documents that list information relating to occupational safety and health for the use of various substances and products.
SI	Standards of Identity -	A standard of identity sets out what ingredients a product must contain, which ingredients it may contain, and any requirements of manufacturing. ... Standards of identity are set out in the Food and Drug Regulations.
SOP	Standard operating procedure	Established or prescribed methods to be followed routinely for the performance of designated operations or in designated situations

SQF	Safe Quality Foods	A rigorous and credible food safety and quality program that is recognized by retailers, brand owners, and food service providers world-wide. It is a GFSI scheme of auditing and certification.
SRT	Solids retention time, see also Activated sludge	Controls the concentrations of bacteria throughout the treatment system. A higher SRT contributes to a higher bacterial concentration in the reactor
SS	Suspended solids	The amount of tiny solid particles that remain suspended in water and act as a colloid. The measurement of suspended solids is one way of gauging water quality.
SSOP	Sanitation Standard Operating Procedure	Established or prescribed methods to be followed routinely for the performance of designated operations or in designated situations for sanitation.
STEL	Short Term Exposure Limit	Usually 15 min max exposure limit
TLV	Threshold Limit Value	A chemical substance is believed to be a level to which a worker can be exposed day after day for a working lifetime without adverse effects. Strictly speaking, TLV is a reserved term of the American Conference of Governmental Industrial Hygienists (ACGIH).
TWA	Time Weighted Average	The average workplace exposure to any hazardous contaminant or agent using the baseline of an 8 hour per day or 40 hours per week work schedule.
UF	Ultrafiltration	Filtration through a medium (such as a semipermeable capillary wall) which allows small molecules (as of water) to pass but holds back larger ones (as of protein)
UHT	Ultra High Temperature	Pasteurization involves heating milk or cream to 138° to 150° C (280° to 302° F) for one or two seconds. Packaged in sterile, hermetically sealed containers, <b>UHT</b> milk may be stored without refrigeration for months.
USDA FSIS	United States Department of Agriculture Food Safety and Inspection Service	FSIS enforces the Federal Meat Inspection Act (FMIA), the Poultry Products Inspection Act, and the Egg Products Inspection Act, which require Federal inspection and regulation of meat, poultry, and processed egg products prepared for distribution in commerce for use as human food.
UV	Ultra Violet light	Used as micro intervention process step
WAFP	Wisconsin Association for Food Protection	Wisconsin affiliate of IAFP. There are affiliates in US and internationally

WDATCP	Wisconsin Department of Agriculture Trade and Consumer Protection	Wisconsin's primary consumer protection agency and has statutory and rulemaking authority over transactions between businesses and consumers.
WDPA	Wisconsin Dairy Products Association	Wisconsin trade association that represents all segments of the dairy industry. ... WDPA's primary goal is to represent its members in the formation and adoption of rules and regulations pertaining to the dairy products industry.
WIFT	Wisconsin Institute of Food Technologists	Wisconsin Affiliate of WIFT. There are affiliates in US and internationally.
WHO	World Health Organization	A specialized agency of the United Nations responsible for international public health.
WWTP	Wastewater treatment plant	Place where waste water is treated
µg	Microgram	unit of measurement

**Hydrite provides full-service processing solutions to the food and beverage industry. Reach out to a Hydrite **RITE** Team member for more information.**