

CUNTOOYINKA LA AASHITEEYAY



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Sida uu sheegay Maamulka Cuntada iyo Dawooyinka (Food and Drug Administration, FDA), cunto la aashiteeyay waa cunto leh aashito hoose oo lagu daray aashito si loo gaaro pH ah 4.6 ama wax ka hooseeya, iyo heerka biyaha oo ka badan 0.85. [1] Marka laga eego xeerarka, cuntooyinka waxaa loo kala saaraa aashito, aashito hoose, ama la aashiteeyay iyadoo ku xiran aashitada dabiiciga ah ee badeecadda. Aashitada badeecaddu waxaa lagu cabbiraa iyadoo la adeegsanayo miisaanka pH. Haddii badeecadda asalka ah ay leedahay pH ka sarreeya 4.6 waxaa loo fixgeliyaa cunto aashito hooseysa. Haddii pH-ga asalka ah uu ka hooseeyo 4.6 markaas cuntada waxaa loo sunteyaa cunto aashito leh. Cuntooyinka la aashiteeyay waa cuntooyin aashito hoose leh oo lagu daray aashito ama maaddooyin aashito ah si loo gaaro pH ugu dambaysa oo ah 4.6 ama ka hooseeya. pH-ka dhexdhexaadka ah wuxuu ka dhigan yahay pH-ka ugu dambeeya ee lagu cabbiro cuntada la aashiteeyay ka dib markii dhammaan qaybaha cuntada ay gaareen heer aashito isku mid ah. [2] Cuntooyinka caadiga ah ee la aashiteeyay waxaa ka mid ah maraqa BBQ, maraqa kulul, salsa, khudaar la milixay, iyo isku-dhafka cabitaanka.

Hagahan waxaa loogu talagalay inuu si kooban u baro akhristaha habka lagu sameeyo cunto la aashiteeyay, oo badanaa loogu talagalay inay ku sii jirto iskafaalaha taagan (taas oo macnaheedu yahay in lagu kaydin karo meel ka baxsan qaboojiye). Xaaladdan, isku-darka buuxinta weelka ugu dambeeya ee cuntada la aashiteeyay oo kulul iyo in la rogo (hoos loo jeediyo) heerkulka buuxinta wakhti lagu qeexay qoraallada, wuxuu soo saaraa badeecad iskafaalaha taagan ku sii jirta.

BILLAABIDDA GANACSIGA CUNTOOYINKA LA AASHITEEYAY

Kordhinta ganacsiga cuntooyinka la aashiteeyay waa hab tallaabooyin badan leh oo ku dhammaada marka habka kulaylka la xaqiijiyay lagu diiwaangeliyo Maamulka Cuntada iyo Dawooyinka (FDA). Gudaha Minnesota, waxay sidoo kale ku lug leedahay la shaqaynta Waaxda Beeraha ee MN (MDA) si loo helo shatiga soo saaraha cuntada jumlada.

Waxaa jira saddex qaybood oo loo baahan yahay si loo helo Shatiga Soo-saare Jumlo ee cunto la aashiteeyay:

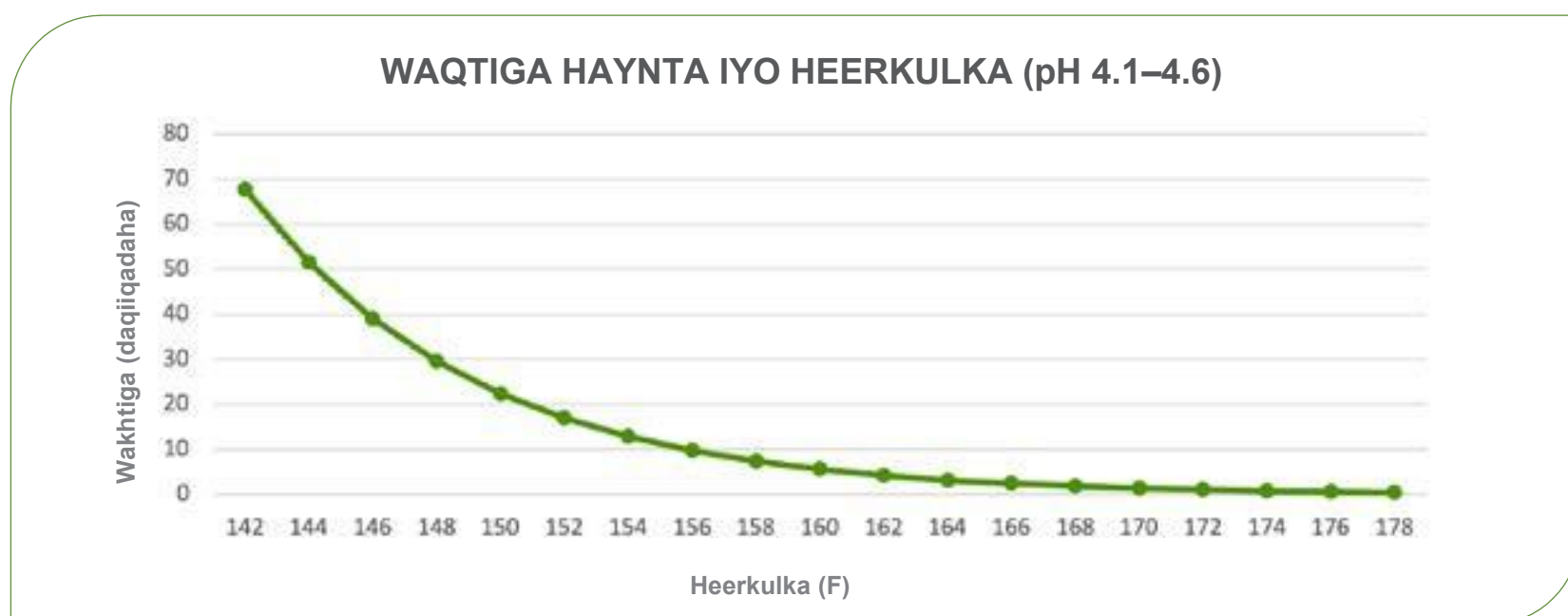
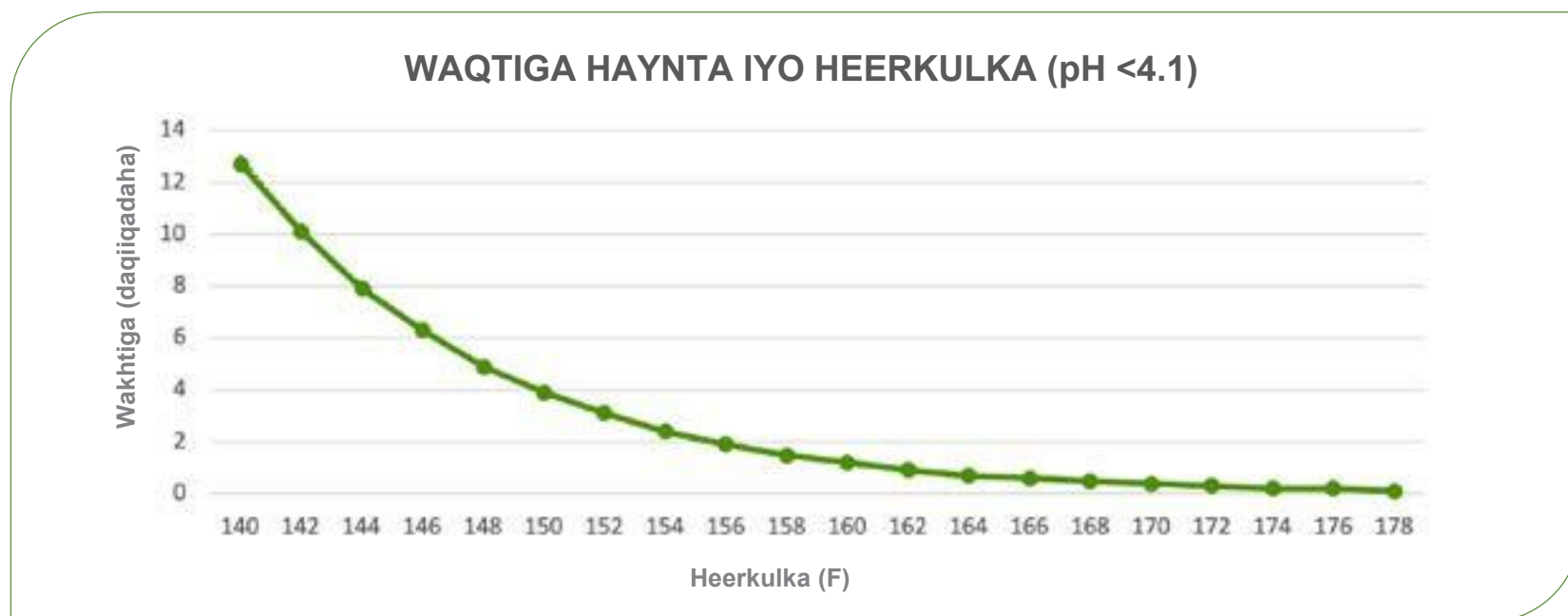
1. Samee qaab-dhismeedka ganacsigaaga adigoo la diiwaangelinaya [Xoghayaha Gobolka MN](#) (tusaale ahaan, sida LLC).
2. U rar wax-soo-saarka jikada ganacsi ee MDA kormeeray si aad u hesho shatiga, marka aad diyaar tahay. Liiska jikada ganacsi ee Minnesota waa la heli karaa [halkan](#).
3. La shaqee hay'adda la tashiga (ee Minnesota, oo ah [hay'adda shatiga MDA](#)) si loo qorsheeyo kormeerka wax-soo-saarka – tani waxay ku jiri doontaa goobta wax-soo-saarka marka lagu daro calaamaddaada iyo diiwaannada wax-soo-saarka.

Si loo billaabo cunto la aashiteeyay oo iskafaale taagan ku sii jirta, ganacsigu wuxuu u baahan doonaa warqad oggolaansho habka si loogu gudbiyo FDA iyo in kormeeruhu dib u eego. Si aad u hesho warqaddan, waa inaad noqotaa farsameeye cunto la aashiteeyay oo shati leh. Gudaha Minnesota, halkan waxaa ku jira faahfaahin dheeraad ah oo loo marayo [adeegga University of MN Extension](#) (boggan wuxuu ku tusayaa tallaabooyinka lagama maarmaanka ah ee la dhammaystiro ka hor intaadan noqon farsameeye cunto la aashiteeyay oo shati leh).

Tallaabada 1: "Kormeeraha hawlgal" kasta, qofka jooga warshadda waqtiga la farsameynayo oo la baakadeeyo badeecadda la aashiteeyay, waa inuu helo shahaado tababar la aqoonsan yahay. Bogga kore wuxuu bixiyaa fursado tababar oo kala duwan, laakiin inta badan waxay door bidaan koorsada NC State ee Onleenka si loo dhammaystiro shuruuddan, oo laga heli karo [halkan](#).

Tallaabada 2: Ka hor inta aan la samayn ama la iibin alaabta, habka waa inuu ansixiyo hay'adda habaynta (Minnesota, waxaad ka heli kartaa hay'adda habaynta [halkan](#), hoosta Tallaabada 2).

Ka hor intaadan helin warqadda oggolaanshaha habka, badeecaddaadu waa inay leedahay pH ka yar 4.6 (dhexdhexaadka pH-ka oo ah 4.2 ama ka hooseeya ayaa la doorbidayaa, maadaama ay dhiseyso heer badbaado), isla markaana lagu buuxiyo weelal nadiif ah iyadoo kulul. Marka la buuxiyo iyadoo kulul, dhalada waa in la rogaa oo lagu hayo heerkulka buuxinta ugu yaraan muddada la cayimay. Jaantuska 1 ee hoose wuxuu muujinayaa xiriirka u dhaxeeya heerkulka buuxinta iyo waqtiga lagu hayo ee loo baahan yahay ee kala duwanaanshaha pH. [3]



Jaantuska 1: : Xiriirka waqtiga iyo heerkulka ee habka buuxinta kulul ee laba kala duwanaansho oo pH ah. [3] Si loo isticmaalo, marka hore dooro jaantuska ku habboon pH-ka badeecadda. Ka dib, dooro heerkulka buuxinta ee ku yaal X-Axis oo akhri illaa xariiqda si aad u hesho waqtiga buuxinta ugu yar ee ku habboon heerkulkaas ee kala duwanaanshaha pH. Ogow in isku-dhafka waqtiga iyo heerkulka gaarka ah ay tahay in ay ansixiso Hay'adda Habkaaga, waxayna ka duwanaan karaan kuwa halkan lagu muujiyay.

Tallaabada 3: Gudbi habkaaga kulaylka, marka aad hesho nooca ugu dambeeya ee warqadda oggolaanshaha habka, FDA. [4,5]

Tallaabada 4: : Samee wax-soo-saar jikadaada ganacsi iyadoo la raacayo warqadda oggolaanshaha habka, oo ay ku jiraan cabbir joogto ah (xirmo kasta) iyo diiwaangelinta pH-ka badeecaddaada iyo heerkulka buuxinta dhalada (kuwaas waxaa loo yaqaan goobaha xakameynta ee muhiimka ah). Xogta goobta xakameynta ee muhiimka ah waxaa lagu qoraa diiwaanka wax-soo-sarka xirmada, ama xaashida xirmada, waxaana lagu hayaa qayb ka mid ah barnaamijka raadraaca badbaadada cuntada. . [6] Waxaad dib uga eegi kartaa sida loo sameeyo xaashida xirmada, [halkan](#).

Faa'idada ugu weyn ee cunto la aashiteeyay waa in la kaydin karo iyada oo aan la xakameyn heerkulka (heerkulka qolka). Hase yeeshee, hababkan waxaa si adag u maamula hay'adaha xeerarka maadaama maarayn khaldan ay keeni karto dhacdo halis ah oo badbaadada cuntada ah oo ay sababaan jeermisyada cuntada sida Clostridium Botulinum. Waxaa si xooggan laguugula talinayaa inaad la tashato khubaro iyo/ama xirfadlayaal si loo hubiyo badbaadada badeecaddaada cuntada iyo macaamiishaada.

TIXRAACYADA:

1. <https://extension.umn.edu/food-safety/food-processors>
2. <https://cals.cornell.edu/cornell-agritech/partners-institutes/cornell-food-venture-center/acid-acidified-foods>
3. https://foodsafety.wisc.edu/wp-content/uploads/sites/1026/2024/01/Developing_HotFill.pdf
4. <https://www.fda.gov/food/guidance-documents-regulatory-information-topic-food-and-dietary-supplements/acidified-low-acid-canned-foods-guidance-documents-regulatory-information>
5. <https://www.fda.gov/food/establishment-registration-process-filing-acidified-and-low-acid-canned-foods-lacf/establishment-registration-process-filing-acidified-and-low-acid-canned-foods-lacf-paper-submissions>
6. <https://iastate.pressbooks.pub/foodproductdevelopment/chapter/batch-sheets-for-scale-up>

Maalgelinta tarjumaadda qoraalkan waxaa suurtageliyay heshiiska iskaashiga ee Resilient Food Systems Infrastructure ee ka socda Adeegga Suuq-geynta Beeraha (Agricultural Marketing Service) ee Waaxda Beeraha ee Maraykanka (USDA). Nuxurka ku jira waxa si buuxda mas'uuliyaddiisa u leh qorayaasha, mana matalayaan aragtida rasmiga ah ee USDA.

Hindisahan AURI waxaa qayb ahaan suurto galiyay maalgelinta Xarunta Hal-abuurka Beeraha ee USDA.
