

Advice 03-2015 of the Scientific Committee of the FASFC on the evaluation of the microbiological stability of rice cakes after baking

In the context of the evaluation of the generic self-checking guide for the B2C sector, the Scientific Committee is asked to assess the risk of conservation of rice cakes at ambient temperature during 12 hours. This question is based on the results of a study on the microbiological stability of rice cakes after baking.

The Scientific Committee has found that in the study essential information is missing to demonstrate that the safety of the rice cakes is guaranteed for a holding time of 12 hours in ambient temperature circumstances.

Therefore growth simulations of pathogenic microorganisms in rice cakes were performed. It is estimated that the risk of the storage of rice cakes at ambient temperature during 12 hours is mainly determined by the specific ambient temperature. For rice cakes with a pH of 6,5 and an a_w of 0,993, at ambient temperatures of 26 °C and 24 °C the risks can be high, whereas for ambient temperatures of 22 °C and 20 °C the risks can be substantially lower. However, it is not possible to draw definitive conclusions only based on growth simulations. The Scientific Committee concludes that the maximum holding time of rice cakes after baking with the posed ambient temperature has to be validated by challenge tests in the foodstuffs of interest.

The full text is available on this website in dutch and in french, respectively under the section "Wetenschappelijk Comité/Adviezen" and "Comité scientifique/Avis".