



Laboratory Guidebook Notice of Change

Chapter **new**, revised, or archived: MLG 10 Appendix 5.00

Title: Normal pH Values for a Few Representative Canned Meat/Poultry Products

Effective Date: 01/10/22

Description and purpose of change(s):

This Appendix is a table of normal pH values for a few representative canned meat/poultry products issued in association with MLG 10 Examination of Heat Processed, Hermetically Sealed (Canned) Meat and Poultry Products.

**United States Department of Agriculture
Food Safety and Inspection Service, Office of Public Health Science**

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Revision: Original	Replaces: NA	Effective: 01/10/22

Expected pH Values for a Few Representative Canned Meat/Poultry Products.

Kinds of Food	pH
Beans with Wieners	5.7
Beef Chili	5.6
Beef Pâté	5.7
Beef Stew	5.4 - 5.9
Beef Taco Filling	5.8
Beef and Gravy	5.9 - 6.1
Beef in Barbeque sauce	4.3 – 4.6
Chicken Noodle Soup	5.8 - 6.5
Chicken Soup with Rice	6.7 - 7.1
Chicken Broth	6.8 - 7.0
Chicken and Dumplings	6.4
Chicken Vegetable Soup	5.6
Chicken Stew	5.6
Chicken Vienna Sausage	6.1 - 7.0
Chorizos	5.2
Corned Beef	6.2
Corned Beef Hash	5.0 - 5.7
Duck	6.0-6.1
Egg Noodles & Chicken	6.5
Frankfurters	6.2
Ham	6.0 - 6.5
Ham spiced	6.0 – 6.3
Lamb, Strained Baby Food	6.4 - 6.5
Pork Cocktail Franks	6.2
Pork with Natural Juices	6.2 - 6.4
Pork Sausage	6.1 - 6.2
Roast Beef	5.9 - 6.0
Spaghetti and Meatballs	5.0
Spaghetti Sauce with Beef	4.2
Spam	6.3-6.4
Stuffed Cabbage	5.9
Sloppy Joe	4.4
Turkey, Boned in Bouillon	6.1 - 6.2
Turkey with Gravy	6.0 - 6.3
Vienna Sausage	6.2 - 6.5
Wieners, Franks	6.2

Refer to the main chapter for all references.