

## Product Testing and Nutritional Labeling Request Form

Conta	ict Informati	on			
Name:	me:Company:				
E-mail:					
Street Address:					
City: S	tate:	Zip:			
n 1.	T. (				
A separate form must be completed for each prod	ict Informati		te		
Name of Product:		f Product:			
(product name)	1)pc c	(i.e. BBQ sauce, jam, etc.)			
Package Description:					
(i.e. pint glass jar, po	ouch, plastic bot	rtle, etc.)			
Describe processing and packaging method (i	i.e. how is produ	ict prepared and packaged):			
Tas	ting Ontions				
Check the product test(s) you would like	ting Options				
performed on your product:	Sugges	sted Testing of Various Product Type	es		
pH - \$100	BBQ sauc	e, tomato-based products, pickled			
	-	marinades, salad dressings, fruit-			
$\square$ A <sub>w</sub> (water activity) - \$100		ducts, fermented canned			
Nutritional Label - \$100			рН		
	-	vegetables, soups, sushi rice	рН		
Al. (	products,	vegetables, soups, sushi rice	рН		
(Note for nutrition label revisions to labels already	products, Specialty p	preserves (low sugar fruit preserves			
created by Clemson's product testing lab: one or	products, Specialty pand vegeta	<u> </u>	рН		
	products, Specialty p	preserves (low sugar fruit preserves			
created by Clemson's product testing lab: one or two changes to the existing label (i.e. ingredient,	Specialty pand vegeta toppings	preserves (low sugar fruit preserves able preserves), cupcakes, dessert	pH A <sub>w</sub>		
created by Clemson's product testing lab: one or two changes to the existing label (i.e. ingredient, serving size, package size, servings per container) is	Specialty pand vegeta toppings  *This is not	preserves (low sugar fruit preserves	pH A <sub>w</sub>		

\*\*\*Please note that Clemson does not perform shelf-life studies on these samples\*\*\*
Shelf life studies can be done for an additional charge and on additional samples. For more information contact
Dr. Scott Whiteside at <a href="https://www.whtsd@clemson.edu">www.whtsd@clemson.edu</a> or 864-423-0727.

## Recipe Specifications

Recipe information <u>must</u> be submitted for <u>all</u> testing procedures. Failure to submit this page of the form will delay testing. Recipes are kept confidential per Clemson University policy.

To ensure accuracy of nutrition facts panels please include the brand name of each ingredient if applicable. Include copies of each ingredient's nutrition facts panel, ingredients and allergen statement if possible. In the "additional information" column include any additional information about the ingredient that would help describe the ingredient (i.e. canned, fresh, no added salt, gluten free, from concentrate, etc.). All weights and measures must be accurate. Failure to provide accurate weights and measures will delay testing and possibly result in an inaccurate nutrition facts panel. Do not give numbers of items (i.e. 3 peppers) without a weight or measure, instead provide the total weight or measure of the items (i.e. ½ pound green bell peppers).

Product Recipe						
Name of Ingredient:	Amount (unit): (i.e. 3 cups, 6 Tablespoons, 250 grams, etc.)	Additional Information				

	Recipe Yields						
1.	Recipe makes a total of:						
	(designate as ounces, milliliters, pounds, grams, etc.)						
2.	The package size that I wish to use is, and the recipe makes						
	(number) of these packages.						
3.	Serving size:						
	(cups, ounces, etc.) $\rightarrow$ How much of your product do you consider one serving?						

## **Product Testing Process and Instructions**

- Broken, leaking or improperly sealed and marked samples will not be tested.
- No substitutions for this form will be accepted. This form must be completed in its entirety and submitted with product samples and payment. Failure to submit this completed form will delay product testing results.
- Mail this completed product testing form along with one sample from four different batches (4 samples total per product) and check made payable to "Clemson University" to:

Clemson University

C/o Dr. Julie Northcutt; Product Testing Laboratory

Department of Food, Nutrition and Packaging Science

223 Poole Agricultural Center

P.O. Box 340316

Clemson, SC 29634-0316

\*Note: UPS, Post Office and/or Fedex sometimes question this address. Please tell them to send the package to the address above exactly as listed. It will get to the correct location by using this address.

\*Packages must include Dr. Julie Northcutt's name as listed above. If not included we cannot ensure that samples will be tested in a timely manner.

- Products must be mailed to the address listed above. <u>Absolutely no in-person deliveries of product samples will be accepted.</u>
- Samples are not needed when only a nutrient analysis (nutrition facts panel; nutrition label) is being conducted.
- Please mark on the outside of the package if product needs to be refrigerated or frozen upon arrival.
- For questions about the product testing process please contact Kimberly Baker at <a href="kabaker@clemson.edu">kabaker@clemson.edu</a> or 864-226-1581 ext. 115 or Adair Hoover at <a href="coppe@clemson.edu">coppe@clemson.edu</a> or 864-656-9986. Do not call Clemson University's Department of Food, Nutrition and Packaging Science. This office is unable to answer any questions regarding product testing.
- Cash cannot be accepted for payment of product testing. Only checks made payable to "Clemson University" can be accepted at this time.
- Please allow a minimum of four (4) weeks for testing results to be returned.
- Please keep in mind that Clemson University is an educational institution and all faculty, staff and employees have other responsibilities outside of working with the product testing lab.
- Please note that products cannot be accepted when the product testing laboratory is closed. Make sure that samples are not scheduled to be delivered on holidays, weekends or on the following dates:
  - o November 3-4, 2014
  - o November 26-28, 2014
  - o December 1, 2014 January 5, 2015 (Note that samples received on or after December 1<sup>st</sup> will not be tested until the lab re-opens in January.)
  - o March 16-20, 2015
- The product testing laboratory is not responsible for lost, spoiled or broken samples.

## \*\*\* FOR IN-HOUSE USE ONLY (ANALYST TO COMPLETE AND FILE IN PRODUCT TESTING FOLDER)\*\*\* Sample Receiving

Date Received:	Date Received: Date Tested:		Check Number:						
Product Testing Data									
Sample	pH 1	pH 2	A <sub>w</sub> 1	$A_{\rm w} 2$					
1									
2									
3									
4									