



PRODUCT CLASSIFICATION FOR FOOD PRODUCTS

RNGCUG" P QVG< Vj ku" hqto "ku" kpvpgf gf "to determine the classification of an acid, acidified or low-acid shelf-stable food product vj cv" ku" vq" dg" r centi gf "kp" c" ugcrgf "cpf" " rcdgrgf " ecp llt kdqwg 0 Ki" c" r tqf wev" ku" encukhgf "cu" cekf khgf . "c r tqeguu" cr r tqxcrl y knldg" tgs wkt gf 0

Please allow at least two weeks per product from the date we receive all of your information and payment. This form can be saved to your computer, then print and fax to (706) 583-0992, or mail a copy of this form with your payment to the address above. Payment in advance is required. Use the separate EFS Services Payment Form to calculate your fees, then print and fax it to (706) 583-0992 or mail with your product information and samples.

Product Name:	
Company Contact Owner Address City/State/Zip County of Residence Contact Phone Contact Email	CO-PACKER (if used) Co-Packer Contact Phone Email Send a copy of this form with one sample of this product, packaged as it will be when it goes on the market, to: PRODUCT CLASSIFICATION UGA Food Science & Technology Extension 240 Food Science Bldg. 100 Cedar St. Athens GA 30602-2610
<p>Ki { qw" r np" vq" r tqeguu" cp" cekf " qt" cekf khgf " r tqf wev { qwtugrh" kp" c" r kpgugf " cpf" " kpur gev" eqo o gtekn nkej gp. " { qw" o wuv" j cxg" eqo r ngvf " cpf" " r cuugf " Better Process Control School vclpki " r tkqt" vq" tgs wguvki c" Rtqeguu" Cr r tqxcrl hqt" cp { " cekf khgf " r tqf wev 0 Ki { qw" wug" c" eq/ r cemgt. " j cxg" vj go " hcz" qt" go ckl vj gk " DREU egt vhecv 0</p> <p>Fax BPCS certificate to (706) 542-9066 or scan and email to efs@uga.edu.</p>	

Recipe / Formulation Ingredients for

Recipe/Formulation of Your Product List all ingredients in your recipe for one batch of product, using accurate measurements (i.e., grams, pounds, ounces, etc.). Household measures (i.e. teaspoons, tablespoons, cups etc.) are also acceptable.

If a commercially prepared product (such as mustard or mayonnaise) is used in your recipe, please send the ingredient label with your sample. A clear photo will work.

Amount	Unit of Measure	Ingredient
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Containers & Closures * Check here if using more than one container size/shape.

Container 1 Type: Glass Bottle Glass Jar Plastic (PET) Bottle

 Metal / steel can Aluminum can Flexible Pouch

Container not listed above - please give details below:

Container 1 Shape: Round Square Rectangular Irregular

Container 1 Dimensions (in inches only): *

Length	Width	Height	Thickness (Pouch only)	Volume (fl. oz., to the nearest whole number)
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Container 2 Type: Glass Bottle Glass Jar Plastic (PET) Bottle

 Metal / steel can Aluminum can Flexible Pouch

Container not listed above - please give details below:

Container 2 Shape: Round Square Rectangular Irregular

Container 2 Dimensions (in inches only): *

Length	Width	Height	Thickness (Pouch only)	Volume (fl. oz., to the nearest whole number)
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Closures/Caps to Be Used for this Product

One-piece screw-on lid with seal

Two-piece lid with seal and screw-on ring

Heat sealed foil with plastic cap

Tamper-evident safety seal

Other Closure(s) used - provide details below

Thermal Processing

Maximum Cooking Temperature :

°F

Method of Thermal Processing / Sterilizing Filled Containers

Hot Fill / Hold

Water Bath
(not pressurized)

Retort

Special Remarks (if any):

pH Testing

Vinegar / Acetic Acid

White Vinegar

Apple Cider Vinegar

Tomato

Citric Acid

Lime Juice

Lemon Juice

Other Acidifer (please type name and its pH below):

Method of acidification:

Batch

Direct

Indirect

Preservatives used (if any):

Equilibrium pH of product (24 hours after processing) (to nearest hundredth - e.g., 3.97)**:

**** Open one container of product 24 hours after processing and packaging/sealing. Using a clean probe and calibrated pH meter to take pH reading. Be sure the sample is at room temperature when measuring pH!**

Acknowledgment

I hereby acknowledge that all of the information provided in this form is accurate to the best of my knowledge. I also acknowledge that if any information is missing or is not accurate as reported on this form, or if there is any change from the stated information on this form (e.g., change in product recipe, processing procedure, container size, etc.), I will notify UGA UGA Food Science & Technology Extension as soon as I learn of these changes and request a revision of the product classification.

Owner/Processor Signature

Date _____