



Carbonated Beverage Products/ Product Classification

PLEASE NOTE: This form is intended for only carbonated beverages that will be distributed in commerce as a shelf-stable, packaged product in a sealed and labeled can. Once process for this product is approved, a letter of product classification will be issued to the Georgia Department of Agriculture's Manufactured Foods Division and a copy of the paperwork will be emailed to you.

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 email to efs@uga.edu, or mail a copy of this form with your payment to the address above. Payment in advance is required. For on-line payment please visit fste.uga.edu Use the separate EFS Services Payment Form for payment.

Product Name:	
Product Category	
Company	CO-PACKER (if used)
Contact	Co-Packer Contact
Owner	
Address	Phone
City/State/Zip	Email
County	Send a copy of this form with one sample of this product, packaged as it will be when it goes on the market, to: Process Approval UGA Extension Food Science 240 Food Science Bldg. 100 Cedar St. Athens GA 30602-2610
Contact Phone	
Contact Email	
<p>If you plan to process an acid or acidified product yourself in a licensed and inspected commercial kitchen, you must have completed and passed Better Process Control School training prior to requesting a Process Approval for any acidified product. If you use a co-packer, have them fax or email their BPCS certificate passed the Better Process Control School at (location) on Fax BPCS certificate to (706) 583-0992 or scan and email to efs@uga.edu</p> <p style="text-align: center;">passed the Better Process Control School at (location)</p> <p>on</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.).

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. If using an ingredient from a specific company, include company name and full ingredient name in the blank. Indicate if only this brand will be used for your product. If a food additive (i.e., gum, preservative, etc.) is used, type the name of ingredient as given by your supplier.

<i>Amount</i>	<i>Unit of Measure</i>	<i>Ingredient</i>
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Water Activity

Validation study *showing 5 log reduction of pathogens*

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!***

Other information:

Process for

Company

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

Process for

Company

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 Food Science Extension as soon as I learn of these changes and request a revision of the process approval.

_____ (signed)
Owner/Processor Signature

Date _____