



Process for

## Product Manufacturing and Processing Information

### Method of Thermal Processing:

Hot Fill & Hold

Water Bath\*  
(not pressurized)

Retort

, *Ri'wupi 'Y cvg' Dcy 't'ngug'twej 'J gcv'Rgpgt'cwkq' 't'pf 'J gcv'F'kat'ldwkq'f'cw' 'lj ggw0*

Maximum Cooking Temperature

°F

### pH Value:

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

UGA pH verification:

### Containers:

Container Type:

Glass Jar/Bottle

Plastic Bottle

Metal Can

Container Sizes:

Volume (fl. oz., to the  
nearest whole number)

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nearest whole number)

## Product Distribution and Licensing Information

### Where will you be manufacturing the product? (Select One)

I'll be using a Co-Packer

I'll be manufacturing it myself in a licensed/shared kitchen

Co-Packer  
Name &  
Address:

Kitchen  
Name &  
Address:

I'll be manufacturing in my own licensed facility

Facility  
Name &  
Address:

## Acknowledgements

*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.*

\_\_\_\_\_  
Owner/Processor Signature (signed)

\_\_\_\_\_  
Date