



Refrigerated and Fermented Products

PLEASE NOTE: This form is intended for any sauce products that needs to be refrigerated all through and are processed, packaged and distributed in a sealed and labeled jar/bottle. Once process for this product is approved, a letter of process approval or product classification will be issued to the Georgia Department of Agriculture's Manufactured Foods Division and copy of those 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	
Contact Phone	Send a copy of this form with one sample of this product, packaged as it will be when it goes on the market.
Contact Email	
Address for shipping the sample : Food Science & Technology Extension The Department of Food Science & Technology The University of Georgia 240 Food Science Bldg., 100 Cedar Street Athens, GA 30602-2610	

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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Process for

Company

Water Activity

pH before fermentation

pH after fermentation

pH after 24 hr storage in the refrigerator

Full description of the process:

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 _____