

Dr Fadi Aramouni
Kansas Value-Added Foods Lab
Department of Animal Science & Industry
216 Call Hall
Manhattan, KS 66506

Dear Valued Client:

Thanks for inquiring about our laboratory at Kansas State. We offer a wide variety of services here at the Kansas Value-Added Foods Laboratory.

Our testing procedures for food products includes pH (acidity), Brix (percent solids), residual oxygen (package or can), Aw (water activity), color, texture, viscosity, microbiological testing and various chemical analyses. Other services available include Accelerated Shelf-Life Testing, (physical, chemical, sensory and microbiological), Label Review, Nutritional Analysis and Sensory Analysis.

Many of our clients request our services for **Process Authority**, product development, ingredients and suppliers (sourcing and formulation), labeling, processing, quality assurance, safety and equipment.

Clients often utilize the Value-Added Foods Laboratory for product development (<http://foodsci.k-state.edu/DesktopDefault.aspx?tabid=623>) and the Thermal Processing Laboratory (<http://foodsci.k-state.edu/DesktopDefault.aspx?tabid=622>) for production of test-market batches. Kansas food processors may borrow a wide variety of specialized equipment that can be used on-site or loaned out for use in compatibility and application studies, test market production, and equipment use training.

Educational opportunities for food processors include short courses, on-site employee training, HACCP (Hazard Analysis Critical Control Point) and GMPs (Good Manufacturing Practices) training and one-on-one consultation. Graduate students are available to assist food processors with product development, HACCP and GMP plans, sensory panels and other related projects.

I have included the above links for you to browse through. These sites describe the value-added services available at Kansas State Research and Extension, highlighting the Kansas Value-Added Foods Lab and The Thermal Processing Lab. Please read through this information to better understand the full array of services available to food processors in the state of Kansas. Also, please bear in mind, under Kansas laws, food processed for retail sales has to be manufactured in a facility inspected and approved by the Kansas Department of Agriculture (http://www.ksda.gov/food_safety/content/326), phone number (785) 296-7430 or e-mail steve.moris@kda.ks.us.

If you have any questions, please don't hesitate to e-mail or call me. I look forward to working with you in the future.

Sincerely,

Fadi M. Aramouni, Ph.D.
Professor of Food Science
Phone: 785-532-1668
Fax: 785-532-3295

Fee Structure for Testing New Products (2008)

<u>Description (Per Product)</u>	<u>Fee</u>	<u>Now</u>
Accelerated Shelf-Life Testing (12 packages required)	\$936	
Acidified Food Testing and Consulting - 6 samples minimum: 3 <i>without</i> acid, 3 with acid added (pH, water activity, shelf-life)	\$468	
Nutrition Label & Ingredient Statement (Database Generated)	\$150	
Basic Safety and Quality Testing - 3 samples minimum (pH, water activity, 4 week shelf-life study)	\$333	

Because we service more than 100 companies in addition to many entrepreneurs, the usual time it takes to produce a label is 10 working days, assuming we have ALL the information available. You can expedite this process by completely filling the attached forms and providing as much information on the formula, ingredients and yield.

2008 Lab Fees Set Kansas Value-Added Foods Lab Individual Tests

<u>Description (Per Sample)</u> <i>(*Includes data interpretation and report generation)</i>	<u>Fees*</u>
Sample Preparation	\$20.00
pH	\$12.00
Aw (Water Activity)	\$17.00
Sodium	\$15.00
Brix	\$31.00
Residual Oxygen Analysis	\$31.00
Aerobic Plate Count	\$15.00
Yeast and Mold	\$16.00
Coliforms (E. coli, etc.)	\$19.00
Instrumental Color Evaluation	\$32.00
Texture Analysis	\$74.00
Rheometer (Viscosity)	\$74.00

Sending Samples to the Kansas Value-Added Foods Lab:

Date Submitted: _____

If you would like to send samples to the Kansas Value-Added Foods Laboratory at Kansas State University, please pack items carefully to prevent breakage, include your formula (in measurable amounts), and send to:

Dr Fadi M Aramouni
Kansas State University
Animal Sciences & Industry
Room 139 Call Hall
Manhattan, KS 66506

- DID YOU REMEMBER TO INCLUDE**
- 1. YOUR PRODUCTS FORMULA**
 - 2. YOUR PRODUCTS**
 - 3. YOUR CHECK FOR THE APPROPRIATE AMOUNT**

If you request a nutrition facts panel, along with the chemical analysis of your sample, the fee will be **\$150** per sample. *Kansas companies* should make check payable to **Extension/Animal Sciences**. *Non-Kansas companies* should make the check payable to **LMIC**. This will include the chemical analysis, a copy-ready nutrition facts panel, and a review of your label. Please include the following information with your sample:

Name _____ E-mail _____

Company _____

Address _____

City _____ Zip _____

Phone _____ (work) _____ (home)

Website _____ Fax _____

Product(s) _____

Anticipated Container Size(s) (Net Content) _____

Processing Details: Final Temperature-----

Holding time-----

Minimum Fill Temperature----- Jar Inverted: Yes No

Other Details/comments:

For more information, contact:

Dr. Fadi M. Aramouni
Tele: 785-532-1668
Fax: 785-532-5681
E-Mail: aramouni@ksu.edu

**SEE NEXT PAGE FOR
LIST OF INGREDIENTS**

