

CLIENT & PRODUCT INFORMATION

Please use one form for each product

If possible, please use MS Word or Adobe Acrobat to complete this form and send an electronic copy by email (KVAFL@KSU.EDU). When sending your product, please include a hard copy of this form with your product.

Name: _____ Date: _____

Company: _____

Address: _____

City: _____ State: _____ Zip: _____

Phone (work): _____ (home/cell): _____

E-mail: _____ Product Name: _____

From the Land of Kansas member: YES (must request our services) NO

*Please email a copy to kvaf1@ksu.edu for us to review **BEFORE YOU SEND YOUR PRODUCT**. After review and adjustments, we will send you shipping information and instructions.*

Select Testing	Description (Payment required prior to testing unless otherwise noted)	Kansas Clients	Out-of-State Clients
	Process Authority Letter & Nutrition Facts Label Combo <i>This includes pH, Aw, and sodium testing. Other tests will cost extra.</i>	\$200	\$400
	Process Authority Letter only	\$150	\$300
	Nutrition Facts Label only	\$150	\$300
	pH (acid content)	\$20	\$40
	Water Activity	\$20	\$40
	Sodium Content	\$20	\$40
	% Brix	\$20	\$40
	Moisture Content	\$50	\$100
	Gluten Testing	\$100	\$200
	Instrumental Color Evaluation	\$100	\$200
	Alcohol Content Test	\$150	\$300
	Shelf Life Study (Please contact us for guidance. You will be invoiced after testing)		
	Microbial Testing (Please contact us for guidance. You will be invoiced after testing)		
	Other (Please contact us for guidance and cost)		

FORMULA INFORMATION*

PLEASE TYPE THIS INFORMATION, DO NOT HAND WRITE. THANKS!

Product Name: _____

Brand of Ingredient (e.g. Heinz, Members Mark, Hunts, etc.)	Specific Ingredient (include form e.g. fresh, dried, chopped, whole, etc.)	Ingredient Weight or Volume ONLY (e.g., pounds, ounces, grams, fluid ounces, milliliters)	Ingredient Sub-Ingredients (Include all ingredient components, e.g., tomato concentrate from red ripe tomatoes, distilled vinegar, high fructose corn syrup, frozen, fresh or canned ingredient)

* Provide details, such as the brand name, specification sheets, nutrition profiles, and nutrition facts panels for each ingredient to expedite the generation of your Nutrition Facts Panel. Use more than one page, if necessary, or provide other documentation. You may be asked to contact your ingredient supplier to provide additional nutritional information for label accuracy. We will contact you if more information is needed.

PROCESSING INSTRUCTIONS

PROVIDE A DETAILED DESCRIPTION OF YOUR PROCESS—INCLUDING TEMPERATURE (measured by thermometer), TIME INFORMATION, AND THE TYPE OF RETAIL CONTAINER FOR THE PRODUCT. Include all processing parameters such as temperature, holding time, inverting the container after filling, etc. **If the container is plastic, indicate the maximum temperature the plastic can withstand.** Please use as many pages as necessary to provide a thorough description of your food product process.

Product Name: _____

Type of Container (e.g. glass bottle, plastic bottle)	Plastic Container Maximum Fill Temperature (if applicable)	Product Fill Volume or Weight	Container Size	Type of Container Lid (e.g. 1-piece plastic, 2-piece lid)

Processing Instructions: please provide as much detail as possible

For Nutrition Facts Label, please select the label format needed for your package.*

Nutrition Facts	
Serving size	(100g)
Amount per serving	380
Total Fat 1.5g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 90g	33%
Dietary Fiber 3g	11%
Total Sugars 58g	
Includes 58g Added Sugars	116%
Protein 3g	
Vitamin D 0mcg	0%
Calcium 3mg	0%
Iron 1mg	6%
Potassium 126mg	2%

Standard Label

For package with *40 sq. in. or more* total surface area for labeling

Nutrition Facts	
Serving size	2 Tbsp (37g)
Servings per container: About 9, Amount per serving:	
Calories 10 , Total Fat 0g (0% DV), Saturated Fat 0g (0% DV), Trans Fat 0g, Cholesterol 0mg (0% DV), Sodium 170mg (7% DV), Total Carbohydrate 3g (1% DV), Dietary Fiber 1g (4% DV), Total Sugars 2g (Includes 0g Added Sugars, 0% DV), Erythritol 7g, Protein 0g, Vitamin D 0mcg (0% DV), Calcium 7mg (0% DV), Iron 0mg (0% DV), Potassium 113mg (2% DV). The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

Linear Label

Option for package with *40 sq. in. or less* total surface area for labeling

Nutrition Facts		Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
About 9 servings per container		Total Fat 0g	0%	Total Carbohydrate 3g	1%
Serving size 2 Tbsp (37g)		Saturated Fat 0g	0%	Dietary Fiber 1g	4%
Calories per serving 10		Trans Fat 0g		Total Sugars 2g	
		Cholesterol 0mg	0%	Includes 0g Added Sugars	0%
		Sodium 170mg	7%	Erythritol 7g	
				Protein 0g	
		Vitamin D 0mcg 0%	• Calcium 7mg 0%	• Iron 0mg 0%	
		Potassium 113mg 2%			

Tabular Label

Option for package with *40 sq. in. or less* total surface area for labeling

***Some products may require a dual column label, which will be communicated to you once it has been determined. This is done at no additional charge. Some labels may qualify for a simplified label format for no additional charge.**

Please refer to [“Food Labeling for Kansas Food Producers and Processors – MF3385”](http://ksre.ksu.edu/kvafli) on our website (ksre.ksu.edu/kvafli) for more information on nutrition labeling. Label format will depend on label size. More details can be found in the [“FDA Food Labeling Guide.”](#)

KEEP COPIES OF ALL SUBMITTED PAPERWORK FOR YOUR REFERENCE!

General Information:

Please be aware that your company is solely responsible for the content and accuracy of your labeling and Kansas State University assumes no liability for your use of the nutrition facts labels. By submitting this application and engaging us to calculate the labels, you expressly agree to hold harmless and indemnify Kansas State University, the State of Kansas, the Kansas Board of Regents, and all their agents, officers, and employees, from all claims, demands, and causes of action of any kind that may arise as a result of its performance of these activities.

Confidentiality Notice:

All formulas, concepts, ideas, and/or other intellectual property of KVAFL clients shall remain confidential, and will not be used by KVAFL employees, or other Kansas State University students, for personal gain unless agreed upon by both parties.