

Product Testing and Nutritional Labeling Request Form

Contact Information

Name: _____ Company: _____
 E-mail: _____ Phone: _____
 Street Address: _____
 City: _____ State: _____ Zip: _____

Product Information

A separate form must be completed for each product submitted. Do not combine forms for multiple products.

Are you selling this product wholesale to any other businesses? _____

Are you ONLY selling directly to the end consumer (i.e. Farmer's Markets)? _____

Name of Product: _____ Type of Product: _____
 (product name) (i.e. BBQ sauce, jam, etc.)

Package Description: _____
 (i.e. pint glass jar, pouch, plastic bottle, etc.)

Describe processing and packaging method (i.e. how is product prepared and packaged):

Testing Options

Check the product test(s) you would like performed on your product:

- pH - \$100
 A_w (water activity) - \$100
 Gluten - \$100
 Nutritional Label - \$100

(Note for nutrition label revisions to labels already created by Clemson's product testing lab: one or two changes to the existing label (i.e. ingredient, serving size, package size, servings per container) is \$25. Changes for more than two items is \$100.)

Suggested Testing of Various Product Types	
BBQ sauce, tomato-based products, pickled products, marinades, salad dressings, fruit-based products, fermented canned products, vegetables, soups, sushi rice	pH
Specialty preserves (low sugar fruit preserves and vegetable preserves), cupcakes, dessert toppings	pH A _w
*This is not a complete list, but an example of common items tested by the product testing laboratory. Please contact the Food2Market program for more information.	

Please note that Clemson does not perform shelf-life studies on these samples

Shelf life studies can be done for an additional charge and on additional samples. For more information contact Dr. Scott Whiteside at wwhtsd@clemson.edu or 864-423-0727.

Recipe Specifications

Recipe information must be submitted for all testing procedures. Failure to submit this page of the form will delay testing. Recipes are kept confidential per Clemson University policy.

To ensure accuracy of nutrition facts panels please include the brand name of each ingredient if applicable. Include copies of each ingredient's nutrition facts panel, ingredients and allergen statement if possible. In the "additional information" column include any additional information about the ingredient that would help describe the ingredient (i.e. canned, fresh, no added salt, gluten free, from concentrate, etc.). All weights and measures must be accurate. Failure to provide accurate weights and measures will delay testing and possibly result in an inaccurate nutrition facts panel. Do not give numbers of items (i.e. 3 peppers) without a weight or measure, instead provide the total weight or measure of the items (i.e. ½ pound green bell peppers).

Product Recipe		
Name of Ingredient:	Amount (unit): (i.e. 3 cups, 6 Tablespoons, 250 grams, etc.)	Additional Information

Recipe Yields

1. Recipe makes a total of: _____
(designate as ounces, milliliters, pounds, grams, etc.)
2. The package size that I wish to use is _____, and the recipe makes _____ (number) of these packages.
3. Serving size: _____
(cups, ounces, etc.) D How much of your product do you consider one serving?

Product Testing and Process Instructions

- Broken, leaking or improperly sealed and marked samples will not be tested.
- No substitutions for this form will be accepted. This form must be completed in its entirety and submitted with product samples and payment. Failure to submit this completed form will delay product testing results.
- Mail this completed product testing form along with one sample from four different batches (4 samples total per product) and check made payable to “Clemson University” to:
 Clemson University
 C/o Dr. Julie Northcutt; Product Testing Laboratory
 Department of Food, Nutrition and Packaging Science
 223 Poole Agricultural Center
 P.O. Box 340316 Clemson, SC 29634-0316

*Note: UPS, Post Office and/or FedEx sometimes question this address. Please tell them to send the package to the address above exactly as listed. It will get to the correct location by using this address.

*Packages must include Dr. Julie Northcutt’s name as listed above. If not included we cannot ensure that samples will be tested in a timely manner.

- Products must be mailed to the address listed above. **Absolutely no in-person deliveries of product samples will be accepted.**
- Samples are not needed when only a nutrient analysis (nutrition facts panel; nutrition label) is being conducted.
- Please mark on the outside of the package if product needs to be refrigerated or frozen upon arrival.
- For questions about the product testing process please contact Kimberly Baker at kabaker@clemson.edu or 864-646-2139 or Adair Hoover at cpope@clemson.edu or 864-656-9986. Do not call Clemson University’s Department of Food, Nutrition and Packaging Science. This office is unable to answer any questions regarding product testing.
- Cash cannot be accepted for payment of product testing. Only checks made payable to “Clemson University” can be accepted at this time.
- Please allow a minimum of four (4) weeks for testing results to be returned.
- Please keep in mind that Clemson University is an educational institution and all faculty, staff and employees have other responsibilities outside of working with the product testing lab.
- Please note that products cannot be accepted when the product testing laboratory is closed. Make sure that samples are not scheduled to be delivered on holidays, weekends or on the following dates:
 - o March 19-23, 2018
 - o November 5-6, 2018
 - o November 21, 2018 – January 3, 2019 (Note that samples received on or after November 21st will not be tested until the lab re-opens in January)
 - o March 18-22, 2019
- The product testing laboratory is not responsible for lost, spoiled or broken samples.

*** FOR IN-HOUSE USE ONLY (ANALYST TO COMPLETE AND FILE IN PRODUCT TESTING FOLDER)***

Sample Receiving					
Date Received:	Date Tested:	Check Number:			
Product Testing Data					
Sample	pH 1	pH 2	A _w 1	A _w 2	Gluten
1					
2					
3					
4					