



## Sushi Rice Testing 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.

Name of Product: \_\_\_\_\_ Type of Product: \_\_\_\_\_  
(product name) (i.e. acidified rice)

Package Description: \_\_\_\_\_  
(i.e. Tupperware, pouch, plastic bottle, etc.)

Describe processing and packaging method (i.e. ingredients, method of preparing, storage):  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Who do you plan on selling the product to? \_\_\_\_\_

### 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 please include the brand name of each ingredient if applicable. 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. 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 cups, ounces, milliliters, pounds, grams, etc.)
  
2. Serving size: \_\_\_\_\_  
(cups, ounces, etc.) → How much of your product do you consider one serving?

### Product Testing Process and Instructions

- Cost for sushi rice pH testing is \$100.
- 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:

Due to COVID-19 concerns, university mail has been disrupted. Until further notice, please temporarily send products and forms to

**Product Testing**  
**c/o Adair Hoover**  
**407 Shorecrest Drive**  
**Clemson, SC 29631**

On-campus receiving of products and forms WILL RESUME once this crisis passes.

- Products must be mailed to the address listed above. **Absolutely no in-person deliveries of product samples will be accepted.**
- Please mark on the outside of the package “**keep refrigerated**”.
- For questions about the product testing process please contact Adair Hoover at [cpope@clermson.edu](mailto:cpope@clermson.edu) or 864-986-4313. **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 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 responsibilities in addition to 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:
  - March 16-20, 2020
  - November 2-3, 2020
  - November 25, 2020 - January 4, 2021 (Note that samples received on or after November 25<sup>th</sup> will not be tested until the lab re-opens in January.)
  - March 15-19, 2021
- 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
1		
2		
3		
4		