

# **Sushi Rice Testing Request Form**

Name: E-mail: Street Address: Dity:	Phone:	
	Phone:	
Street Address: Sity:		
City:		
	State: Zip:	_
Pro		
orm must be completed for each pr	roduct submitted. Do not combine forms for r	multip
Name of Product:	Type of Product:	
	(i.e., acidified rice)	
Package Description:		
(i.e., Tupperware, pouch, plastic		
Describe processing and packaging	ng method (i.e., ingredients, method of preparing, s	torage)
-		
-		
hom do you plan on selling the product t	to?	

## **Recipe Specifications**

Recipe information <u>must</u> be submitted for <u>all</u> 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** 

# Recipe makes a total of: \_\_\_\_\_ (Designate as cups, ounces, milliliters, pounds, grams, etc.) Serving size: \_\_\_\_\_ (cups, ounces, etc.) → How much of your product do you consider one serving \_\_\_\_\_\_

### **Product Testing Process and Instructions**

The 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:

Clemson University c/o Dr. Ahmet Buyukyavuz; Product Testing Laboratory Department of Food, Nutrition, and Packaging Science 223 Poole Agricultural Center Clemson, SC 29634-0316

\*Note: UPS and Post Office sometimes question this address. Please tell them to send the package to the address above <u>exactly</u> as listed. It will get to the correct location by using this address. <u>Do not use Federal Express to ship samples.</u>

\*Packages must include Dr. Ahmet Buyukyavuz's name as listed above. If not included, we cannot ensure that samples will be tested in a timely manner.

\*\* For credit card purchases please see our website <u>Food2Market</u> for details. There is a 3% convenience fee for this service. \*\*

Products must be mailed to the address listed above. <u>Absolutely no in-person deliveries of product samples will be</u> accepted.

Please mark on the outside of the package "keep refrigerated". Email Ahmet Buyukyavuz abuyuky@g.clemson.edu to notify of a refrigerated package coming.

For questions about the product testing process please contact Adair Hoover at <a href="mailto:cope@clemson.edu">cope@clemson.edu</a> or Frances Seel at 864-646-2166. **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 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, 2026
- October 12-13, 2026
- November 25, 2026 January 6, 2026 (Note that samples received on or after November 25 will not be tested until the lab re-opens in January)

## \*\*\*FOR LAB 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	pH2		
1				
2				
3				
4				