

Product Labeling Worksheet

All of the information provide to FPC will be kept confidential. Nutrition facts panel worksheet requests along with payment must be received before work can begin. Feel free to copy this worksheet if more space is needed. If you have any information on a separate sheet simply attach to this sheet.

Company _____

Mailing Address _____ City _____ State _____ Zip _____

Phone (day) _____ Fax _____ Email _____

Services requesting – please initial all services requested

Nutrition Facts Panel by chemical analysis @ \$799.00 per product
 Turnaround time is 15 working days

Nutrition Facts Panel by database @ \$ 150.00 per product
 Turnaround time is 10 working days upon receipt of all necessary information

Moisture Analysis @ \$17.00 per product
 Turnaround time is 10 working days

Trans Fat Analysis @ \$160.00 per product
 Turnaround time is 15 working days

Ingredient statement @ \$75.00 per hour (average 2 hours)

Allergen assistance @ \$75.00 per hour

Regulatory Health Claim assistance @ \$75.00 per hour

Rush orders may be completed in 5 working days starting upon receipt of all necessary information must call for scheduling. Rush orders require the cost to be doubled.

Signatures:

Signed and Accepted by:

Signature _____ Title _____

Print Name _____ Date _____

Name of Product: _____

Product Description: _____

Formula

Include all ingredients on a weight or percent basis. If reporting on a weight basis, be sure to include the units of weight used (i.e. grams, pounds, etc.). *An example ingredient has been listed in italics for demonstration purposes. **Attaching any specification sheets and nutritional data or labels is encouraged.***

Ingredient	Ingredient Description	Supplier and item code if available	Weight or Percent
<i>Garlic</i>	<i>Garlic puree, frozen</i>	<i>Supplier's Name & ID# Q256</i>	<i>1.5 lb</i>

Processing Procedure

State processing method (ex. Frying, hot fill) _____

Give yield of finished product _____

Serving Size

Please include both the household measurement (examples: 2 tablespoons, 1 cup, etc) and the weight of that amount of finished product. Be sure to include the units of weight (i.e. grams, weight ounces). Example: If the FDA 21CFR states the Customarily Consumed Serving Size is 2 Tablespoons; 2 Tablespoons of salad dressing = 30 grams

Household measurement _____ Weight _____

EXAMPLE – of information on a Nutrient Data Sheet

If you have obtained nutrient data sheets for ingredients from a supplier, please make sure that all 16 mandatory components are included using the checklist below.

PER 100 GRAMS:

- _____ Calories
- _____ Carbohydrates
- _____ Protein
- _____ Total Fat
- _____ Vitamin A
- _____ Vitamin C
- _____ Saturated Fat
- _____ Ash
- _____ Moisture
- _____ Sodium
- _____ Calcium
- _____ Iron
- _____ Cholesterol
- _____ Sugar
- _____ Dietary Fiber
- _____ Trans Fatty Acids*

*This nutrient is not yet required for labels by the FDA, but will be required by January 2006.

Other nutrients such as polyunsaturated fat, monounsaturated fat, and ash may be provided but are not mandatory to generate a nutrition facts panel. If, however, a claim is being made on the label about a nutrient (examples: vitamin B, omega 3, other carbs, etc.), that nutrient information must be provided. The listing for Ash, while not mandatory, is highly recommended as it allows a verification of calorie and carbohydrate data by calculation.