

REQUEST A RECIPE REVIEW FROM A PROCESS AUTHORITY

The following information must accompany each request along with 2 pH test results per product. Incomplete forms will not be reviewed.

Name of Product:

Name of Processor:

Company name:

Address of Food Manufacturing Facility:

Email /phone for processor:

Authorized supervisor (person who has attended approved training):

Title of required training, when and where taken:

Required pH test results (2 separate batches): [Lab results MUST be attached]

1.

2.

FORMULATION

Ingredient*

Prepared

Weight**

*All ingredients must be **listed in descending order** by weight measured with a scale – from most to least; do **not** list fluid ounces or measures (cups, Tablespoons). Be sure to include added water, if any. If using vinegar, note the acid strength stated on the bottle of the brand you use. Example: Vinegar (5% acetic acid) ****All ingredients, even liquids, must be weighed using a scale.** Weights are **prepared weights**, weights taken AFTER trimming and seeding and other preparation steps. Do NOT assume that 1 cup = 8 oz; it generally will not. Submissions where ingredients are not weighed will be returned and additional testing will be required, if necessary.

RECIPE STEPS:

[Be sure to list: heating times and temperatures; headspace; processing steps, i.e. inverted hot-fill-hold or boiling water process]

pH TESTING METHOD:

[method you choose for measuring pH. If none is selected, a pH meter will be assumed]

For Inverted Hot-Fill-Hold only (not boiling water or steam immersion):

[How often will you confirm that hot-fill-hold conditions are met: 1 container every 36 filled, 1 container every batch, etc.?

How will you check temperature: probe thermometer, etc?]

CONTAINER TYPE AND SIZE, CLOSURE TYPE:

1. Container type (glass, plastic, pouch):
2. Size(s):
3. Shape (regular cylinder/jar; woozy sauce bottle, etc):
4. Closure/lid (1-piece metal continuous thread, metal lug-style, 2-piece, plastic; button top, no button, etc):
5. Seal integrity (button top lid, heat-seal overwrap, etc.):

Are you using a mechanical capper? If so, what type: in-line or rotary?

OR Are you applying caps/lids by hand? [please describe how you do this, including any preparation necessary, i.e. preheating, for the caps]

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