

Request for Scheduled Process – Acidified Foods (ver.10, 2022-09-01)

Product Name		Co-packer or processing location (if known)	
Company Name			
Owner/Contact Name			
Address			
City, State, Zip			
Telephone		FCE ¹	
Email			

Product Analysis

Please enter the pH of a product sample, if known. If not known, please send a sample to David A French, Aardvark Associates, 591 Pine Grove Furnace Rd, Aspers PA 17304-9652².

Recipe

	Ingredient ³	Descriptors form: e.g. fresh, canned (brand, ingredients); piece size	Weight ⁴ (oz, lb, g, kg)
1			
2			
3			
4			
5			
6			
7			
8			
9			
10			
11			
12			
13			
14			
15			
16			
17			
18			
19			
20			

¹ FCE is the FDA Food Canning Establishment number, which you will need if you are processing yourself. Check here if you want one.

² Aardvark Associates is not a FDA LAAF-accredited lab; such services are only required by the FDA for certain enforcement situations.

³ If using vinegar, note the acid strength (stated on the bottle) of the brand you use. Ex: Vinegar (5%).

⁴ Use dropdowns to select units. If possible, use weight units. Conversion from volume units will cost you more. Do not assume that 1 cup weighs 8 oz avoirdupois (weight ounces); a cup of garlic powder weighs much less than a cup of molasses. Fluid ounce is not a weight unit.

