

Request for Scheduled Process—Acidified Foods (ver.12,2023-04-10)

Note: this is a fillable form. Please use your computer to complete it before saving a copy and sending it back to me.

| | | | |
|--------------------|--|------------------|---|
| 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) |
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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.

