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## Request for Scheduled Process – Acid & Acidified Foods (ver22b, 2025-03-20)

Date

Product Name			Co-packer or processing location (if known)
Company Name			
Owner/Contact Name			
Address			
City, State, Zip			
Telephone	FCE <sup>1</sup>		FCE
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 17304-9652<sup>2</sup>.

pH

### Recipe

	Ingredient <sup>3</sup>	Descriptors <small>form: e.g. fresh, canned (brand, ingredients); piece size, vinegar strength</small>	Weight <sup>4</sup> (oz, lb, g, kg)
1			
2			
3			
4			
5			
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7			
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11			
12			
13			
14			
15			
16			
17			
18			
19			
20			

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

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

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

<sup>4</sup> 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.

# Request for Scheduled Process – Acid & Acidified Foods (ver 22b, 2025-03-20)

Product Name

Date

**Preparation method.** List all steps necessary to make your product and what type/amount of heat is involved:

1	
2	
3	
4	
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6	
7	
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12	
13	
14	

How much does your recipe yield? \_\_\_\_\_ What is your intended batch size? (lb, gal) \_\_\_\_\_

If known, specify processing conditions that you would like to be considered to make this product safe and stable:

Water bath                       Hot fill                       Other \_\_\_\_\_

What packaging do you plan to use? Include a manufacturer's specification, send a container sample, or enter information here:

Type (e.g. Cylindrical glass jar) \_\_\_\_\_ Capacity \_\_\_\_\_ Diameter (mm) \_\_\_\_\_ Height (mm) \_\_\_\_\_

If not cylindrical, describe container and its dimensions below. Container manufacturer & their SKU \_\_\_\_\_

Add additional pages as necessary. Your product's UPC code \_\_\_\_\_ - \_\_\_\_\_

**Notes.** Mention anything else you think I should know:


**Thank you for your patronage.**