# Request for Scheduled Process – Acidified Foods (ver 17, 2023-06-26)

Date [          ]

| | | | |
|---|---|---|---|
| Product Name | | Co-packer or processing location (if known) | |
| Company Name | | | |
| Owner/Contact Name | | | |
| Address | | | |
| City, State, Zip | | | |
| Telephone | | FCE[1] | 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[2].   [          ]

## Recipe

| | Ingredient[3] | Descriptors form: e.g. fresh, canned (brand, ingredients); piece size | Weight[4] (oz, lb, g, kg) |
|---|---|---|---|
| 1 | | | |
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| 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 avoir (weight ounces); a cup of garlic powder weighs much less than a cup of molasses. Fluid ounce is not a weight unit.

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Product Name _____    Date _____

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

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|---|---|
| 1 | |
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| 6 | |
| 7 | |
| 8 | |
| 9 | |
| 10 | |
| 11 | |
| 12 | |
| 13 | |
| 14 | |

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. Glass jar)_____ Capacity _____ Diameter (mm) _____ Height (mm) _____

If not cylindrical, describe container and its dimensions on the back.    **Package manufacturer & SKU** _____

**Add additional pages as necessary.**          Your product's UPC code _____ - _____ - _____ - ____

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

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