



**UNIVERSITY OF
GEORGIA**

College of Agricultural &
Environmental Sciences

Department of Food Science and Technology

Food Science Extension

The Department of Food Science & Technology

The University of Georgia

240 Food Science Bldg., 100 Cedar Street

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NUTRITION FACTS PANEL

Please allow at least four weeks per product from the date we receive all of your information and payment. Please save this form to your computer, then print and fax to (706) 583-0992, or mail a copy of this form with your payment to the address above. Payment in advance is required. Use the separate EFS Services Payment Form to calculate your fees, then print and fax it to (706) 583-0992 or mail with your product information.

Product Name:	
Product Category	
Owner	Contact Person (if different from owner)
Company	Phone
Address	Email
City/State/Zip	CO-PACKER (if used)
County of Residence	Company
Phone	Contact
Email	Address
	City/State/Zip
	Phone
	Email
<p><i>Send a copy of this form with one sample of this product, packaged as it will be when it goes on the market, to:</i></p> <p>UGA Extension Food Science 240 Food Science Bldg. 100 Cedar St. Athens GA 30602-2610</p>	

Recipe / Formulation Ingredients for :

Recipe/Formulation of Your Product – List all ingredients in your recipe for one batch of product, using accurate measurements (i.e., grams, pounds, ounces, etc.). Household measures (i.e. teaspoons, tablespoons, cups etc.) are also acceptable.

If a commercially prepared product (such as mustard or mayonnaise) is used in your recipe, please send the ingredient label with your sample. A clear photo will work. If using an ingredient from a specific company, include company name and full ingredient name in the blank. Indicate if only this brand will be used for your product. If a food additive (i.e., gum, preservative, etc.) is used, type the name of ingredient as given by your supplier.

<i>Amount</i>	<i>Unit of Measure</i>	<i>Ingredient</i>
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NFP for

Company

Batch Weights

Weight of one batch after cooking:
(with unit of measurement)

Final Weight of Product in Different Sizes of Containers (without container):
(with unit of measurement)

Size #1	Size #2
Size #3	Size #4

Special Remarks (if any) :

I hereby acknowledge that all of the information provided in this form is accurate to the best of my knowledge. It is my responsibility to examine the resulting NFP and ingredient/allergen statements carefully before using them as a part of my product label.

I also agree to hold UGA Food Science Extension Outreach harmless from any and all losses, claims, demands, causes of action or proceedings and any and all obligations, liability, damage or expense (including all costs, expenses and attorney's fees) resulting from this service.

_____ **(signed)** **Date** _____
Owner/Processor Signature

Notes

BEFORE FILLING OUT THIS FORM PLEASE READ

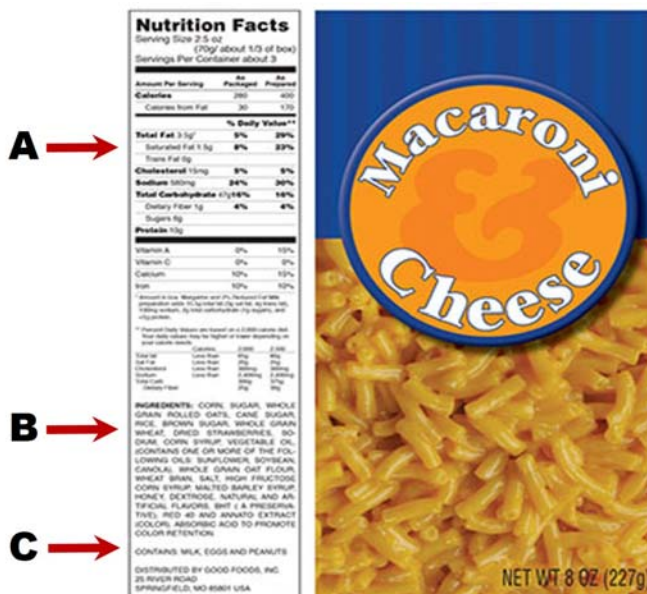
Following these important steps will insure the speediness and accuracy of your Nutrition Facts Panel:

- **Please include the most accurate measurement of each ingredient as possible.** Weighed measurements (grams, ounces by weight, pounds, etc.) are preferred. For liquid ingredients or spices, fluid ounces and teaspoon/tablespoon are acceptable.
- When listing the ingredient, please indicate whether it is fresh, dried, whole, ground, frozen, etc. The more specific the better!
 - For instance, instead of “2 tablespoons garlic”, “30 grams dried ground garlic powder” would be most helpful.
 - Make sure to include each and every ingredient you use to make your product.
 - For example, if you sauté onions in olive oil before mixing them with other ingredients, make sure to include the olive oil in the ingredient list.
- **Next, provide the label display of any prepared product that you use. Email a readable, clear photo of the NFP from the package to nfp@uga.edu.**

A label display should include the nutrition facts panel (A), ingredient statement (B), and allergen statement (C) (if any).

Examples of ingredients for which a copy of the label display is required: Prepared foods such as Ketchup, Italian salad dressing, Bacon Bits, shredded coconut, spice blends, salsa, soy sauce, etc.

Examples of ingredients for which we do not need a label display: onion powder, water, spinach, coconut oil, sugar, eggs, yellow onion, green bell pepper, etc.



If you are cooking your product, make sure the ingredients in the recipe are listed as their raw (pre-cooked) weight. Record the weight of the batch before and after cooking on page 3.

Let us know if there are any unusual processing methods that may alter the NFP. Additional questions may be asked in regards to cooking methods or weights.