



Extension Food Science Outreach
 The Department of Food Science & Technology
 The University of Georgia
 240 Food Science Bldg., 100 Cedar Street
 Athens, GA 30602-2610
 Phone (706) 542-9069

Email nfp@uga.edu

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:	
Owner Company Address City/State/Zip County of Residence Phone Email	Contact Person (if different from owner) Phone Email <hr/> CO-PACKER (if used) Company Contact Address City/State/Zip Phone Email

Send a copy of this form with one sample of this product, packaged as it will be when it goes on the market, to:

Nutrition Facts Panel
UGA Extension Food Science
240 Food Science Bldg.
100 Cedar St.
Athens GA 30602-2610

NFP for

Company

RECIPE for

(product name)

List all ingredients in your recipe, using accurate measurements (i.e., grams, pounds, ounces, etc., not “pinch”!) Household measure is acceptable. **If a prepared product (such as mustard, mayonnaise, etc.) is used in your recipe, please give the brand and product name as it is on the label, and either send the label from the package or email a photo of the ingredient statement to nfp@uga.edu.**

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

Company

Batch Weight Before and After Cooking

INSTRUCTIONS: Zero out the scale with the cooking vessel/sheet pan/bowl on it, once you have added all your ingredients, record the weight of the batch. After cooking is complete, allow product to completely cool and weigh vessel again (subtracting the weight of the vessel). This is your after-cooking weight. For individual portioned foods, you can weigh just one portion before it is cooked, then again after it has cooled (i.e., cookies, cakes, bread, burgers, crackers, etc.), and write the results below.

Weight of one batch before cooking:

Weight of one batch after cooking:

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

Size #1

Size #2

Size #3

Size #4

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

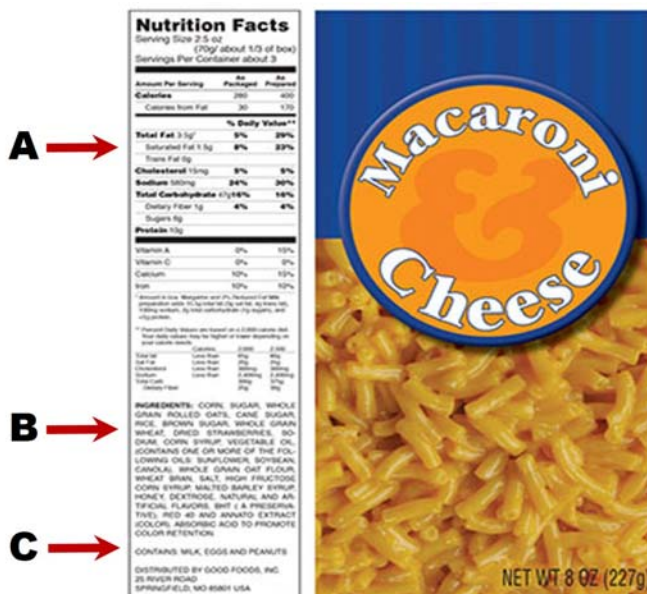
Following these important steps will insure the speediness and accuracy of your Nutrition Facts Panel:

- **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.