



**PROCESS APPROVAL
FOR ACIDIFIED FOOD PRODUCTS
(for Georgia Residents only)**

PLEASE NOTE: This form is intended **only for an acidified food product** that is to be shelf-stable, packaged in a sealed and labeled can/jar/bottle. Once your process for this product is approved, a letter of process approval will be issued to the Georgia Department of Agriculture's Manufactured Foods Division, who will then contact you.

Please allow at least two weeks per product from the date we receive all of your information and payment. This form can be saved 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 and samples.

| | |
|---|---|
| Product Name: | |
| Product Category | |
| Company Contact Owner Address City/State/Zip County of Residence Contact Phone Contact Email | CO-PACKER (if used) Co-Packer Contact 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: Process Approval UGA Extension Food Science 240 Food Science Bldg. 100 Cedar St. Athens GA 30602-2610 |
| <p>If you plan to process an acid or acidified product yourself in a licensed and inspected commercial kitchen, you must have completed and passed Better Process Control School training prior to requesting a Process Approval for any acidified product. If you use a co-packer, have them fax or email their BPCS certificate.</p> <p align="center">passed the Better Process Control School at (location)</p> <p>on</p> <p align="center">Fax BPCS certificate to (706) 542-9066 or scan and email to efs@uga.edu.</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> |
|---------------|------------------------|-------------------|
|---------------|------------------------|-------------------|

Process for

Company

pH Testing

Vinegar / Acetic Acid

White Vinegar

Apple Cider Vinegar

Tomato

Citric Acid

Lime Juice

Lemon Juice

Other

Other Acidifer (please type name and its pH below):

Method of acidification:

Batch

Direct

Indirect

Preservatives used (if any):

Equilibrium pH of product (24 hours after processing) (to nearest hundredth - e.g., 3.97)**:

*** Open one container of product 24 hours after processing and packaging/sealing. Using a clean probe and calibrated pH meter to take pH reading. Be sure the sample is at room temperature when measuring pH!*

Thermal Processing

Equipment used for product cooking/heating:

Steam Jacketed Kettle

Pressure Cooker

Kettle/Pot

Heating Medium :

Steam

Gas

Other

Maximum Cooking Temperature:

°F

Method of Thermal Processing / Sterilizing Filled Containers,

Hot Fill / Hold

Water Bath
(not pressurized)

Retort

, Ht/wlpi 'Y cvgt 'Dcyj 't'rgcug'twcej 'J gcv'Rgpgt'cvkqp 't'pf 'J gcv'Fkat'klwtkqp 'f'cw 'lj ggu0

Fill Temperature :

°F

Hold Temperature :

°F

Hold Time :

minutes

Containers & Closures * Check here if using more than one container size/shape.

Container 1 Type: Glass Bottle Glass Jar Plastic (PET) Bottle

 Metal / steel can Aluminum can Flexible Pouch

Container not listed above - please give details below:

Container 1 Shape: Round Square Rectangular Irregular

Container 1 Dimensions (in inches only): *

| Length | Width | Height | Thickness (Pouch only) | Volume (fl. oz., to the nearest whole number) |
|--------|-------|--------|---------------------------|--|
|--------|-------|--------|---------------------------|--|

Container 2 Type: Glass Bottle Glass Jar Plastic (PET) Bottle

 Metal / steel can Aluminum can Flexible Pouch

Container not listed above - please give details below:

Container 2 Shape: Round Square Rectangular Irregular

Container 2 Dimensions (in inches only): *

| Length | Width | Height | Thickness (Pouch only) | Volume (fl. oz., to the nearest whole number) |
|--------|-------|--------|---------------------------|--|
|--------|-------|--------|---------------------------|--|

Closures/Caps to Be Used for this Product

One-piece screw-on lid with seal

Two-piece lid with seal and screw-on ring

Heat sealed foil with plastic cap

Tamper-evident safety seal

Other Closure(s) used - provide details below

Process for

Company

Acknowledgment

I hereby acknowledge that all of the information provided in this form is accurate to the best of my knowledge. I also acknowledge that if any information is missing or is not accurate as reported on this form, or if there is any change from the stated information on this form (e.g., change in product recipe, processing procedure, container size, etc.), I will notify UGA Food Science Extension as soon as I learn of these changes and request a revision of the process approval.

_____ (signed)
Owner/Processor Signature

Date _____