



Food Science Extension

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 prosapr@uga.edu

**PRODUCT CLASSIFICATION
FOR FOOD PRODUCTS**

PLEASE NOTE: This form is intended to determine the classification of an acid, acidified or low-acid shelf-stable food product that is to be packaged in a sealed and labeled can/jar/bottle. If a product is classified as acidified, a process approval will be required.

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:	
Company	CO-PACKER (if used)
Contact	Co-Packer Contact
Owner	Phone
Address	Email
City/State/Zip	Send a copy of this form with one sample of this product, packaged as it will be when it goes on the market, to: PRODUCT CLASSIFICATION UGA Extension Food Science 240 Food Science Bldg. 100 Cedar St. Athens GA 30602-2610
County of Residence	
Contact Phone	
Contact Email	
<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>Fax BPCS certificate to (706) 542-9066 or scan and email to prosapr@uga.edu.</p>	

PROCESSING INSTRUCTIONS 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., not "pinch"!). Household measure is acceptable, but weight measurements are preferred (grams, pounds, weight ounces, etc.).

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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Process for

Company

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*

Product Cooking/Heating (if applicable):

Equipment used for product cooking/heating:

Steam Jacketed Kettle

Pressure Cooker

Kettle/Pot



Measure at the geometric center of cooking vessel

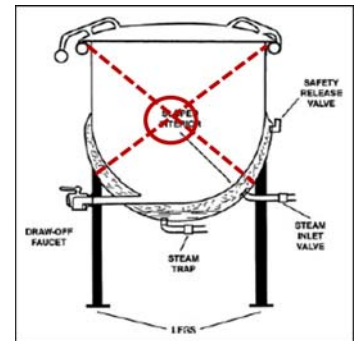
Manufacturer Name:

Model:

Heating Medium:

Temperature of Mixture Before Start of Cooking: °F

Maximum Cooking Temperature: °F



Please give details of any special features on your thermal processing equipment (such as a mixer - self-propelled, hand-held, or motorized external add-on, etc.):

Method of Thermal Processing/Sterilizing Filled Containers

Hot Fill / Hold

Water Bath
(not pressurized)

Pressure Canner
(pressurized)

Retort

Packing Medium *:

** The packing medium is usually the liquid portion(s) of the product that is added over, or added to, the solid portion(s) of the product. Examples of packing medium include: water, brine, sauces, and other liquid coverings. If there is no liquid packing medium, enter "solid pack" as the packing medium.*

Process for

Company

pH Testing

Contact your processing authority for assistance in determining the “raw” or “natural” pH of your low-acid ingredients before adding the acidifier, as required by the FDA Form 2541e.

pH of Acidifying agent(s) used in this product (to nearest hundredth - e.g., 3.25)*

* Pour a small amount of the acidifying agent (about ¼ cup) into a clean jar or cup and take pH with calibrated pH meter and probe, to the nearest hundredth (two numbers after decimal). Do not measure in the bottle. Enter pH in the box beside only the acidifier(s) below used in your recipe. Leave the other boxes blank.

Vinegar / Acetic Acid

White Vinegar

Apple Cider Vinegar

Citric Acid

Tomato

Lime Juice

Lemon Juice

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!

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.

Owner/Processor Signature (signed)

Date _____

Process for

Company

Product Classification *(to be completed by process authority)*

Based on the recipe, product formulation, and the maximum equilibrium pH, this product has been classified under 21 CFR 114 as:

Acid	Acidified	Low acid	Exempted Product
Low moisture (0.85 or lower)		High Brix (66 or above)	pH

OTHER:

Reviewer's Comments

Comments from process authority:

DISCLAIMER: UGA Food Science Extension will not be held liable and/or responsible for any missing or incorrectly reported information on the attached form.

The classification of this product given above has been determined based solely upon the information provided. If any changes are made to the recipe or processing of this product by the manufacturer, this classification becomes null and void. Contact EFS to submit a revision to update this product classification.

This product classification has been approved by _____ **Date** _____

William C. Hurst, Ph.D. _____ **OR Anand Mohan, Ph.D.** _____