

PROVIDENCE CAMPUS

Application for Product and Process Review for Acid, Acidified, or Refrigerated Product

Fill one application for each product needing review, then send the form(s) by email to ruben.morawicki@jwu.edu. You will receive a reply with a quote for the service and instructions on the samples you will need to send. Typically, you will need 3 samples for hot-fill products and 5 samples for products that need heat penetration tests. Samples consist of the finished product in the containers that will be used for commerce.

The fee structure for the services is as follows:

- Process authority letter for acidified canned products: \$200/product
- Process authority letter for acidified canned product variations when the formulation does not differ significantly (for instance, mild vs. hot salsa): \$200 for the first product, \$75/variation
- Letter amendment or correction: \$50/product
- Products requiring heat penetration studies, such as pickles processed in a hot bath: \$300/product
- Process Authority letters for other processes other than canned foods: \$180/hour
- Consulting Services for Food Processing or Product Food Safety: \$180/hour
- Nutrition Facts Panel: \$75/product for simple labels and \$100/hour for complex formulations
- Basic laboratory testing, such as water activity or pH: \$30/sample

Make sure you have your formula ready for commerce. Any changes in the process, ingredients, or containers after the product is reviewed and a letter provided will result in a letter amendment with additional charges. Moreover, you may need to refile your product with the FDA.

Typically, the lead time from the time the samples are received is 2 weeks.

To get started, fill the pdf fillable form on pages 2 and 3 and email a copy to ruben.morawicki@jwu.edu.

Questions: Contact **Rubén O. Morawicki, Ph.D.,** associate professor and director of the Ecolab Center ruben.morawicki@jwu.edu 401-598-2474



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Fill	this	fo	rm	•

Submission Date:
Product Name:
Company:
Contact Person:
Street:
City, State, Zip code:
Email:

Formulation

	Ingredient (Brand)*	Amount**	Unit***
1			
2			
3			
4			
5			
6			
7			
8			
9			
10			
11			
12			
13			
14			
15			

^{*}If using vinegar, include the acid strength (stated on the bottle).

How the product will be sold? ☐ Ambient temperature ☐ Refrigerated ☐ Frozen	

Material

Product Packaging: Size

^{**}Amount should be in weight units (oz., gram, lb., or kg)

^{***}All ingredients, including liquids must be weighed with a scale. Do not assume that 1 cup = 8 oz



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rocess Description:					
Describe in detail all the steps to make the product including how is packed and temperatures used, if vailable)					
Notes:					