



**FOOD INNOVATION CENTER**  
COLORADO STATE UNIVERSITY



## **FOOD ANALYSIS REQUEST FORM**

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A member of our team will follow up with you within 5 business days of your completed submission.

Please review the pricing document on the CSU Spur Food Innovation Center's website and check the box below to indicate your agreement:

☐ I agree to pay the price listed on the Food Innovation Center's pricing sheet for the services requested below.

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### **Services Desired:**

Please indicate which services you think you need:

- ☐ Equilibrium pH test
- ☐ Equilibrium water activity test
- ☐ Brix test
- ☐ Moisture content test
- ☐ Total dissolved solids in aqueous liquids
- ☐ Salinity of aqueous liquids
- ☐ Gluten testing to confirm or disconfirm gluten-free labeling compliance
- ☐ Titratable Acidity

Please indicate if these services are in conjunction with a Process Authority Letter:

- ☐ These tests are to accompany a Process Authority Letter Request Form

## Test Planning:

How many products/SKUs do you need tested?

Is/are your sample(s) shelf-stable? If not, how should it/they be stored?

Will we be performing the same test(s) on all of the above products? If not, please explain below:

What date do you aim to bring/send samples for testing? A staff member will confirm this with you, or arrange a different date if we are unable to accept samples on the date you request.

Is there anything else we should know about your samples or testing?

## Sample Preparation and Delivery:

If preparing samples for gluten testing:

- Please send two (2) separately packaged 4 oz (minimum) samples of each SKU you want tested.
- The samples must be prepared in the environment and using the equipment where the product is normally prepared and must be maintained at adequate storage conditions (including maintaining cold chain, if necessary) until it arrives to us for testing.
- The samples must be sent in their final packaging. This is the same packaging in which the product will be stored and sold to consumers. Fresh products (such as fresh pastries) or ingredients may be delivered in labeled food-safe containers or bags.
- If sending multiple SKUs or products, please ensure each is clearly labeled.

If preparing samples for equilibrium pH testing AND/OR equilibrium water activity testing, Brix, moisture content, Total Dissolved Solids, or salinity testing:

- Please send three (3) separately prepared and separately packaged 4 oz (minimum) samples of each SKU you want tested.
- The samples must be prepared in the environment and using the equipment where the product is normally prepared and must be maintained at adequate storage conditions (including maintaining cold chain, if necessary) until it arrives to us for testing.
- The samples must be sent in their final packaging. This is the same packaging in which the product will be stored and sold to consumers. Fresh products (such as fresh pastries) or ingredients may be delivered in labeled food-safe containers or bags. If sending multiple SKUs or products, please ensure each is clearly labeled.
- If you have requested both pH and water activity testing, we can use the same samples for both tests; you only need to send one set of samples.

### General Info

- Samples may be mailed or dropped off to:  
CSU Spur  
C/O Caitlin Clark  
4780 National Western Dr.  
Terra Building  
Denver CO 80216
- We can accept deliveries M-F 9am to 3pm.
- **Fresh samples (those that are not shelf-stable) should be hand-delivered or shipped overnight for arrival at a pre-arranged time, since they must be tested immediately.**
- Please do not send or drop off samples without arranging it with us first. We have many ongoing projects, and we may not have time to test them without prior arrangement.

We look forward to working with you.

Thank you,

Caitlin Clark  
Senior Food Scientist, Food Innovation Center at CSU Spur  
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