



NUTRITION FACTS PANEL REQUEST FORM

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 nutrition facts panel requested below.
- I agree to use precise weight measurements (g, oz, lbs) when listing my formula below. I acknowledge that volumetric measurements (cup, Tbsp, etc.) **will not be accepted**. Fluid ounces must be converted to weight and **will not be accepted**.
- I agree to include accurate allergen information about my ingredients and the allergens present in the environment in which my product is processed.
- I agree to include accurate before-cooking and after-cooking batch weights when the product undergoes heat processing (cooking).
- I agree to include ingredient specifications for each ingredient used in my recipe in my submission form (this can be manufacturer specifications or photos of the nutrition facts panels on your ingredients) in order to ensure accurate nutritional and allergen information.
 - [This link](#) can be used to convert photos to PDF files for submission.

Product Information:

Package dimensions (required to determine proper label format):

Batch weight pre-cook:

Batch weight post-cook (if applicable):

Finished individual piece weight (if applicable):

Weight of product in one container:

Containers per batch:

***This form must be completed for each individual product that you are submitting for an NFP, even if the products are very similar.**

Allergens present in product:

Allergens present in manufacturing facility:

Formula:

Ingredient and Descriptors (Brand, Certifications, etc.)	Weight (g, oz, lbs)	Fresh (X)	Canned (X)	Dried (X)	Other (Describe)
<i>e.g Tart cherries, King Orchards brand, organic</i>					

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Procedure:

*Describe below the steps of **preparing** and **packaging** your product. Be as specific as possible and include the type/degree of heat that is involved, when/how ingredients are combined, etc. Include any type of heating or cooking (roast, sear, bake, fry, etc.). Explain it so that someone who has never heard of your product could produce and package it after reading these instructions.

We look forward to working with you.

Thank you,

Caitlin Clark
Senior Food Scientist, Food Innovation Center at CSU Spur
4780 National Western Dr. Denver, CO 80216

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