FOOD INNOVATION CENTER
COLORADO STATE UNIVERSITY

CSU Spur Food Innovation Center
4780 National Western Dr Denver, CO 80216
Foodinnovation@colostate.edu

REQUEST FORM: NUTRITION FACTS PANEL (NFP)

A Nutrition Facts Panel (NFP) is an FDA-regulated section of your packaging that shows the measured or estimated contents per serving of basic nutrients, including vitamins and minerals. It also shows the serving size, servings per container, and calories per serving.

Please review the sections below to ensure you have completed all necessary steps, and review our current pricing that will apply to this request – all pricing is available on our website **HERE.**

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

Section 1: INSTRUCTIONS

1. Fill out this request form in its entirety and follow instructions to **submit your intake form + accompanying documents via our website.**
2. Include the required accompanying documents with your intake form:
    a. **Ingredient Specification Sheets** for **each ingredient** used in your recipe in your submission.
        i. *Specification sheets include: manufacturer specification sheets along with **photos** of the**entire label** (must be able to see the Brand, the Nutrition Facts Panel, Ingredient list, etc.) in order to ensure accurate nutritional and allergen information.
        ii. EX. **EX:** Spec Sheet Example Here

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1. 

ESTD 1790
KING ARTHUR™
– BAKING COMPANY –

SIR GALAHAD ARTISAN FLOUR

King Arthur Mfg #: 12050
UPC: 0 71012 12050 5
Net Weight: 50 lbs

Description

This is the flour of choice for artisan breads and yeasted pastries. Equivalent to a French Type 55 (milled from premium hard wheat), it can best be described as an all-purpose or low-protein bread flour, making it very versatile in a bakery. It yields a dough that handles easily and has great fermentation tolerance. Ideal for artisan breads, laminated dough, and Neapolitan pizza as well as cookies, scones, and quick breads.

Regulations & food safety

Shelf life: 180 days when stored cool and dry

Do not eat raw flour, dough or batter. This product is a raw agricultural product that is not subjected to a microbiological kill step and is therefore intended for further processing.

Product is prepared by cleaning, grinding, and sifting sound wheat in accordance with current FDA regulations.

Packaging & shipping

Bag cubic feet: .91
Bag dimensions: 23" x 17" x 4"
Net Weight: 50 lbs
Gross Weight: 50.35 lbs
Pallet Tie (layer): 5 bags
Pallet High (rows high): 10 bags
Bags per pallet: 50
Pallet Weight: 2,550 lbs
Pallet dimensions: Standard 4 way, 40" x 48" x 60"

Documentation

Available upon request (please include product name and lot code):
- Kosher Certificate
- Non-GMO Project Certificate
- Certificates of Analysis (COA)
- Safety data sheet (SDS)

Lot code

Lot code is mill packed date

Specifications

Protein (14% M.B.)	11.7% +/- 0.2%
Moisture (Maximum)	14%
Ash (14% M.B.)	0.50% +/- 0.03%
Falling Number	260 sec +/- 30 sec

Ingredient statement

Hard wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid

Nutritional analysis on page 2

Created 6/14/2024. This version supersedes all previous versions. © 2024 The King Arthur Baking Company, Inc. For more information, please email bakeryfloursupport@kingarthurbaking.com

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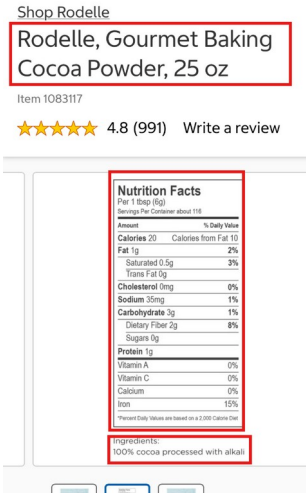
b. If the manufacturer's spec sheets are unavailable, you **MUST provide pictures of each label and/or specific website links to each ingredient component of your product.**

i. EX.



Shop Rodelle

Rodelle, Gourmet Baking Cocoa Powder, 25 oz

Item 1083117

4.8 (991) Write a review

Nutrition Facts
Per 1 tbsp (6g)
Servings Per Container about 118

Amount	% Daily Value
Calories 20	Calories from Fat 10
Fat 1g	2%
Saturated 0.5g	3%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 35mg	1%
Carbohydrate 3g	1%
Dietary Fiber 2g	8%
Sugars 0g	
Protein 1g	
Vitamin A	0%
Vitamin C	0%
Calcium	0%
Iron	15%

Percent Daily Values are based on a 2,000 Calorie Diet

Ingredients:
100% cocoa processed with alkali

c. This link can be used to convert photos to PDF files for submission.

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SUBMISSION NOTES:

- After your submission is received, our accounts manager will send an invoice to the email you provided (usually within 1 week of receiving your forms). **Payment of the invoice is required before documents can be distributed**. Payment may be made through the "Pay My Invoice" portal on the FIC website. The payment link is provided within your invoice as well.
- Turnaround time: New NPFs typically require approximately 14 days – from the point of obtaining a completed submission. Small updates typically require closer to 7 days.

Section 2: CUSTOMER INFORMATION

Owner or Contact Person:

Company:

Email/Phone:

Mailing Address (street, city, state, zip):

Product Name (include version number or unique identifier if applicable):

Section 3: PRODUCT & PACKAGING INFORMATION

Note: It is imperative to provide accurate before-cooking and after-cooking batch weights to ensure correct product yield.

Batch weight pre-cook:

Batch weight post-cook:

Finished individual piece weight

Intended serving size (may be altered as determined by FDA guidelines):

Package dimensions (height x length x width OR height x diameter)*:

*required to determine proper label format

Net weight of contents per package:

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Allergens present in product:

Allergens present in manufacturing facility:

Section 4 : FORMULA

Note: Use **precise weight measurements (g, oz, lbs) when listing formula below.** Volumetric measurements (cup, Tbsp, etc.) **will not be accepted**.

*__Fluid ounces must be converted to weight__ and will not be accepted.

Ingredient and Descriptors (Includ Certifications- organic, Non GMO, etc.)	**Brand**	**Weight** (g, oz, lbs)	**Fresh** (X)	**Canned/ Bottled** (X)	**Dried** (X)
Ex.Tart cherries, organic	*King Orchards*	*7 g*		*X*	
Ex. Olive oil, organic, cold pressed	*Pompeian*	*1 lb*		*X*	

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Describe below the steps of preparing and packaging your product in detail.

Note: 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.

Section 5: PROCEDURE (continued)

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We look forward to working with you.

Thank you,

Caitlin Clark
Senior Food Scientist, Food Innovation Center

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