PRODUCT SUBMISSION FORM

Fax Completed Form To:

1-562-343-9696

Food Lab, Inc.
100 Oceangate, 12th FLoor
Long Beach, CA 90802
1-855-FOOD-LAB or FoodLab.com

Company: _____ **Date:** _____

Address: _____

City: _____ **State:** _____ **Zip:** _____

Phone: _____ **Fax:** _____ **E-Mail:** _____

Service Requested: (Check all that apply)

☐ Retail Product Kit – (*Recommended*): $300 and only $150 for similar products or minor changes
Includes: Nutrition Facts Panel (formatted), Ingredient Statement, and Allergen Statement.

☐ Nutrition Facts Only (Formatted): $200 and only $100 for similar products

☐ add 100g Nutritional Analysis Report +$30

☐ Preliminary FDA Compliance Review of Food Label Artwork: $400 and $300 for similar products
(must include artwork with your submission)

Rush Orders

☐ *24 hour + 100%*

☐ *48 Hour + 50%*

Product Name: _____ **Net Contents:** _____

Package Type (box, bag, etc.) **:** _____ **Count per Package:** ____ **or weight of 1 cup:** _____

Ingredient (be specific, i.e. organic, enriched, sweetened, salted, etc...)	**Amount**	**Ingredient Details** (multi-component ingredients: include or attach ingredient lists found on the packages)

**attach additional sheets if more space is needed.*

How is product processed? *(baked, fried, etc.)* _____.

Does product gain/lose wt. during process? Yes ☐ No ☐

Percent moisture in final product ***(if known)*** ____%

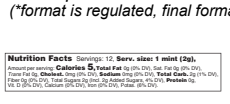
Initial product weight before process: _____

Final weight after process: _____

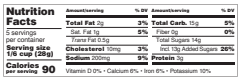
Weight lost during process: *(difference)* _____

Package dimensions: *(in inches)* _____

Select preferred format for Nutrition Facts Panel below*
*(*format is regulated, final format may vary).*



☐ Linear



☐ Tabular

☐ Standard

For Fried Products Only

Percent Moisture ***(if known)***

Before fry ____%, After fry ____%

% Fat after fry ***(if known)*** ____%

Units fried _____.

Oil weight before fry _____.

Oil weight after fry _____.

Product weight before fry _____.

Product weight after fry _____.

Name: _____ ***Signature:*** *(required)* _____

ACCURACY OF DATA SUPPLIED BY CLIENT TO FOOD LAB, INC.: *The accuracy of the data supplied to Consultant for conducting a nutrition analysis is solely the responsibility of the client. The accuracy of Clients formulas, recipes, measures & weights of ingredients, production yields, the additional data pertaining to the other ingredients such as nutrition information for specific ingredients used by Client in the recipe, and any other information supplied to Consultant is the responsibility of the Client. Consultant is only responsible for the accuracy of nutrition analysis based on the accuracy of the data supplied by Client. Nutritional analysis information provided by consultant is based on the estimated database analysis using available standard USDA ingredients or specific brand name ingredients that are contained within Consultant's computer database programs. Some nutritional values may vary depending on the exact ingredients and specific brand name ingredients used by Client to produce its food product. Consultants sole liability arising out of, or in connection with, the service provided herein, shall not exceed the invoice of said services. Consultant is not a law firm and does not give legal advice. We may use the name and logo of the Client and any statements by the Client about the services rendered by us for promoting our services in connection with marketing Food Lab, Inc., including on websites, brochures and advertising.*