

# Sample Submission Form

Enter Product Name(s) Below:



**Submission Date:**

**No. of Products Submitted**

Thank you for your interest in the entrepreneurial assistance program at the University of Tennessee Department of Food Science Department. This form should accompany at least 4 oz of your sample for testing. **IF SENDING PRODUCT, PLEASE INCLUDE A COPY OF THIS FORM**

## Contact Information

YOUR NAME

COMPANY NAME

EMAIL

ADDRESS

CITY

STATE

ZIP

PHONE NUMBER

PREFERRED CONTACT METHOD: Phone Email Other

FACILITY INFORMATION: COMMERCIAL KITCHEN/FACILITY DOMESTIC KITCHEN

Do you currently process any ACIDIFIED foods? Check for Yes

DESCRIBE YOUR SUBMITTED PRODUCT(S) Select all that apply

BBQ Sauce	Salsa	Pickled Vegetable	Meat-based food
Jam/Jelly	Marinades	Dry Rubs	Baked Goods
Hot Sauce	Other		

HOW WILL THIS PRODUCT BE SOLD? Shelf-stable Refrigerated Frozen Do not know

TYPE OF ANALYSIS REQUESTED (email questions)

- Water activity (\$35 per sample)
- pH (\$10 each sample)
- Process filing - Hot Fill (\$100 per sample)
- Process filing - Water Bath (\$400 per sample)\*
- Nutritional Facts Panel (\$100 per sample)
- Other- refer to project proposal for cost.

Make checks payable to:  
**The University of Tennessee**

**Mail this form, payment, and product sample(s) (minimum 4oz) to:**

Food Science Department  
Process Innovation Laboratory  
2510 River Dr. Knoxville, TN 37996

\* Water Bath process requires 5 full containers of product for each container type/size.

**Questions on this Form or Process?**

Contact Mark Morgan at [Mark.Morgan@utk.edu](mailto:Mark.Morgan@utk.edu)  
or (865) 974-7499

PLEASE CHECK OUT OUR RESOURCES AT <https://foodscience.tennessee.edu/food-science-extension/>

YOUR NAME

PRODUCT NAME

FOR EACH PRODUCT: LIST FORMULATION BY WEIGHTS (not cups, tbsp, or tsp) and STEPS USED TO MANUFACTURE THIS PRODUCT. PROVIDE DETAIL WITH EACH STEP INCLUDING INFORMATION SUCH AS TEMPERATURE(S), TIME(S), AND FILLING/PACKAGING PROCEDURES. *(Add page for each product)*

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