

COLORADO STATE UNIVERSITY FOOD PROCESSING LABORATORY – 970.491.3874

*******Payment is required prior to testing*******

Date of Request:	Date of Completion (<i>lab use only</i>):
COMPANY NAME:	
CONTACT PERSON:	
ADDRESS:	
Phone / Cell Number:	
E-mail Address:	
Preparation date of Product:	
Sample Identification/Batch:	
Description of Sample:	

Billing Information: Same as above. **Please notify the lab directly by phone PRIOR to sending samples.**

Name: _____ Phone/Fax: _____

Address: _____

Ship or remit payment to:
CSU Food Processing Lab

Food Science and Human Nutrition
Campus Delivery 1571
242 Gifford Building
Fort Collins, CO 80523
Checks only – no debit or credit cards
-1 Must accompany this request.

Tests Requested:

- CSU001 Nutrition Facts Panel (Genesis SQL/R&D) \$90.00 per **Form CSU RF**
- CSU002 Initial pH Test (\$25.00 per sample). Note: This does not fulfill CDPHE requirements for testing a food product.
- CSU003 Equilibrium pH Test (\$75.00 Acid Foods- 3 samples from 3 separate batches; 3 samples total) or (\$110.00 Acidified Foods – 3 samples from each of 3 separate batches (total of 9 samples) plus one non-acidified sample.
- CSU004 Initial Water Activity Test (\$35.00 per sample)
- CSU005 Water Activity Test (\$95.00 per formula/recipe) – 3 samples from 3 separate batches for a total of 9 samples.
- CSU006 Gluten Testing (\$65.00 per sample) (original and confirmatory test included in fee)
- CSU007 Shelf Life Test (Real Time or Accelerated) \$35.00 per week per formula (*One week minimum.*)
- CSU008/009 Colorimeter/Refractometer (Brix) \$50.00/each

https://www.colorado.gov/pacific/sites/default/files/DEHS_14-06-HACCP-Plan-Approval-for-Specialized-Food-ProcessingMethods.pdf

****Please Note: For all tests and shelf-life testing, payment in the form of a check or money order must accompany samples and this sheet. One-half (1/2) of the cost of projected shelf life testing is due at the time of submittal.**

For Laboratory Use Only

Received by: _____ Date and time: _____ / _____
_____ (signature)

Condition Received: Frozen Refrigerated Ambient Hot Good Poor Damaged Delayed in Shipping