

## CALCULATED NUTRITION PANEL REQUEST

2/3 cup (55g	erving size
230	Calories
% Daily Value	
10%	<b>'otal Fat</b> 8g
5%	Saturated Fat 1g
	Trans Fat 0g
0%	Cholesterol Omg
7%	Godium 160mg
7g <b>13</b> %	Fotal Carbohydrat
14%	Dietary Fiber 4g
	Total Sugars 12g
Sugars 20%	Includes 10g Ad
	Protein 3g
	-
lcium 260mg 20%	/it. D 2mcg 10% •
Potas. 235mg 6%	ron 8mg 45% •

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## **BEFORE REQUESTING A NUTRITION PANEL:**

1. Be permitted to sell food

2. Your recipe must follow the FDA serving size (RACC) for your product type per 21 CFR 101.12

Calculated nutrition panels are generated based on reliable databanks using the recipe you provide. If laboratory analysis of your product is necessary (fermented foods, stocks/ broths, extracts), we can offer laboratory suggestions. If a product in not the databank, you may be asked to obtain the "nutritional analysis per 100 grams" from the manufacturer.

For single nutrition panels, nutrition fact calculations are generated approximately 6-8 weeks from the receipt of a completed request form and all supporting materials.

## Select Nutrition Panel Request

- O Standard Vertical Nutrition Panel Per Product \$200
- O Non-standard format Requires prior approval from KY Food Safety Branch

0 /	Additional N	Nutrition	Panel	Per	Similar	Product	\$100 (i.e.,	more than	ı one	flavor	of same	recipe)
FirstN	Jame:					Las	tName:					

Mailing Address:	
City:	State:Zip:
Telephone: () Fax: (	()
Email: Web	Address:
BusinessName:Busines	ess Type check all that apply
Manufacturer Restaurant Farm Other (p	please specify)
Product Name:I	Description:
Container Size (grams/ounces, etc.): Serving	igSize:Servings Per Container:
Are prepared or pre-labeled products used in this product	rt? 🗆 YES 🔲 NO
If yes, you must attach complete, LEGIBLE photos of the actua	al product showing:
<ol> <li>Brand name</li> <li>Product name</li> </ol>	

- 3. Ingredient statement/label
- 4. Nutrition panel

## **Product Specifications (Recipe)**

For accuracy, provide amounts as weights (grams, wt. ounces, etc.) rather than as volume (teaspoons, tablespoons, cups, etc.). If you use brand name products, include the brand.

	List all Ingredients	Precise Weight/Volume	Item Description (fresh, sliced, canned, dried etc.)
1.			
6.			
7			
11			
12			
Containe	r Fill Weight/Volume:	Contain	er Size/Volume:
Number	of containers that can be filled	with the above recipe:	
Cooking	or preparation method (pl	ease describe in detail the	method of preparation of the product).

The ingredients, quantities and preparation methods above are those actually used in the production of this product. I certify these amounts are true and accurate and hold the University of Kentucky and the Food Systems Innovation Center and its staffmembers free from liability for analytical results or reports generated due to inaccurate information provided herein.

Date

Submit completed forms:			
Email: fsic@uky.edu			
OR			
Mail To:	Signature		
211 W.P. Garrigus Building	orgitature		
Lexington, KY 40546			
Leanigion, NI 10010			

Questions: (859) 218-4387