

CALCULATED NUTRITION PANEL REQUEST

Nutrition Facts	
8 servings per container	
Serving size	2/3 cup (55g)
Amount per serving	
Calories	230
% Daily Value*	
Total Fat 8g	10%
→ Saturated Fat 1g	5%
→ Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 160mg	7%
Total Carbohydrate 37g	13%
→ Dietary Fiber 4g	14%
→ Total Sugars 12g	
→ Includes 10g Added Sugars	20%
Protein 3g	
Vit. D 2mcg 10% • Calcium 260mg 20%	
Iron 8mg 45% • Potas. 235mg 6%	
<small>*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.</small>	

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 is not in 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

- Standard Vertical Nutrition Panel Per Product \$225 (additional charges may apply to complex recipes)
- Non-standard format - Requires prior approval from KY Food Safety Branch
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First Name: _____ Last Name: _____

Mailing Address: _____

City: _____ State: _____ Zip: _____

Telephone: (_____) _____ Fax: (_____) _____

Email: _____ Web Address: _____

Business Name: _____ Business Type *check all that apply*

Manufacturer Restaurant Farm Other (please specify) _____

Product Name: _____ Description: _____

Container Size (grams/ounces, etc.): _____ Serving Size: _____ Servings Per Container: _____

Are prepared or pre-labeled products used in this product? YES NO

If yes, you must attach complete, LEGIBLE photos of the actual product showing:

1. Brand name
2. Product name
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.

	<i>List all Ingredients</i>	<i>Precise Weight/Volume</i>	<i>Item Description (fresh, sliced, canned, dried etc.)</i>
1.	_____	_____	_____
2.	_____	_____	_____
3.	_____	_____	_____
4.	_____	_____	_____
5.	_____	_____	_____
6.	_____	_____	_____
7.	_____	_____	_____
8.	_____	_____	_____
9.	_____	_____	_____
10.	_____	_____	_____
11.	_____	_____	_____
12.	_____	_____	_____

Container Fill Weight/Volume: _____ Container Size/Volume: _____

Number of containers that can be filled with the above recipe: _____

Cooking or preparation method (please 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 staff members free from liability for analytical results or reports generated due to inaccurate information provided herein.

Submit completed forms:

Email: fsic@uky.edu

OR

Mail To:
211 W.P. Garrigus Building
Lexington, KY 40546

Signature

Date

Questions: (859) 218-4387