REQUEST FOR pH CONTROL

Canner:		**Product:**
Mailing Address:		**Formula:**
City:	**Zip Code:**	**Telephone:**

Type of Submission: **New Product** ☐ **or** **Reformulation** ☐ — **Container Size:**

If reformulation, must provide: ***Existing S-Number*** **S-**_____ ***and*** ***Date of Existing Process Letter*** _____

NOTE: Highlight changes in formula. If changes are determined to be significant, a new formula number must be assigned.

Sample(s) submitted? **Yes** ☐ **No** ☐ **If yes,** **Laboratory Sample** ☐ **or** **Production Sample** ☐

INGREDIENTS:
(List each ingredient by weight or percentage; if bulk brined, give pH. Attach extra sheet if needed.)

Ingredient:	Amount (Wt or %)	Ingredient:	Amount (Wt or %)

Product Preparation: Indicate process to be **Cold-Fill** ☐ **Hot-Fill-Hold** ☐
(Include average initial temperature, heating temperature and time or describe Hot-Fill-Hold Conditions if applicable.)

For products where primary acidification is by means of main Acid Food Ingredient (eg. tomato-based sauces):

pH of acid ingredient(s) alone or with water (if added):	Equilibrium pH after low-acid ingredients are mixed-in but before any acid is added:
Equilibrium pH of finished product:	Approximate time needed to achieve equilibrium pH:

For products where primary acidification is by addition of acid to a low-acid main ingredient (eg. cucumbers, peppers, artichokes):

A. If food is acid-blanched:

What Acid is Used?	% Acid in bath?	Time:	Temperature:	pH of food after blanching:

B: If Acid blanching is not used, how is acidification achieved?

For product of Water Activity ≤ 0.85, give equilibrium Water Activity of finished product:

Signature (required):	**Date:**
Print Name (required):	**Title:**

Submit to: **University of California**
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