State of California-Health and Human Services Agency California Department of Public Health

REQUEST FOR pH RE-EVALUATION

Firm Name:		Telephone:
Facility Address:	City:	Zip Code:
Mailing Address:	City:	Zip Code:

Product:	Formula Number/Code:
Existing S-Number S-	Date of Existing Process Letter
NOTE: Highlight changes in formula. If changes are determined to be significant, a new formula number must be assigned.	Container Size(s):
Sample(s) submitted? Yes No	If yes, Laboratory Sample ☐ or Production Sample ☐

INGREDIENTS: (List each ingredient by weight or percentage; and describe ingredient (fresh, frozen, dried, brined, canned, acidified, etc.). Give pH if known. Attach extra sheet if needed.

Ingredient	Amount (Wt. or %)	Ingredient	Amount (Wt. or %)

Product Preparation: Indicate process
Cold-Fill ☐ Pasteurizer/ Water Bath ☐ Hot-Fill-Hold ☐ Other ☐

Include minimum initial temperature where necessary. Indicate minimum time and temperature that the product is heated and EXACTLY what parameters are monitored. Attach extra sheet, if needed. For HOT FILL HOLD: Also include minimum temperature upon filling into the container, how long the product is held in the container prior to cooling and how the container lid is sterilized – for example: is the container inverted?

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 (ex., cucumbers, peppers):

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 with Water Activity ≤ 0.85, give equilibrium Water Activity of finished product (describe method used):

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

Submit to: University of California
Laboratory for Research in Food Preservation
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San Ramon, CA 94583
Telephone (925) 833-6941   uclrfp@ucdavis.edu

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