

**Kansas Value Added Foods
Lab**
1530 Mid Campus Drive North
216 Call Hall
Manhattan, KS 66506

Dear Valued Client,

Thank you for inquiring about our laboratory at Kansas State University. We offer a wide variety of services at the Kansas Value-Added Foods Laboratory, including, but not limited to:

- **Food Product Development from Concept to Commercialization including Feasibility Studies**
- **Process Authority services:** *"...a processing authority is a person who has expert knowledge of thermal processing requirements for low-acid foods packaged in hermetically-sealed containers or has expert knowledge in the acidification and processing of acidified foods..."* as defined by the Institute of Thermal Processing Specialists
- **Nutrition Facts Panel Generation and Ingredients Listing**
- **Chemical and Physical Testing:** *pH (acidity), Brix (percent solids), Aw (water activity), Color Analysis, Microbiological Testing, Accelerated Shelf-life Testing*
- **Regulatory Compliance:** *Label Review, Nutritional Analysis*
- **Sourcing of Ingredients and Packaging Materials**
- **Educational Opportunities for Food Processors such as:** *Short courses, On-site employee training, One-on-one Consultation, GMPs (Good Manufacturing Practices) training, HACCP (Hazard Analysis Critical Control Points)*

For more information about our capabilities, please visit our website (<http://www.ksre.ksu.edu/kvafl/p.aspx>) which describes the value-added services available at Kansas State Research and Extension, highlighting the Kansas Value-Added Foods Lab. We are able to bring you these services through funding from the Kansas Department of Agriculture.

Also, please bear in mind, under Kansas laws, food processed for retail sales must be manufactured in a facility inspected and approved by the Kansas Department of Agriculture. For more information, go to their website (www.ksda.gov/food_safety/content/326/cid/1523), give them a call at (785) 296-3556, or e-mail at ksaq@kda.state.ks.us.

If you wish to become part of the Trademark program, "From the Land of Kansas," contact the Kansas Department of Agriculture.

If you have any questions, please don't hesitate to e-mail (kvafl@ksu.edu) or call me at 785-532-1668. I look forward to working with you in the future.

Sincerely,



Fadi M. Aramouni, Ph.D.
Professor of Food Science

Testing Packages

Basic Food Testing & Shelf-Stability Analysis

| TYPE OF PRODUCT | INCLUDES | WHAT TO SEND | TEST DURATION | COST |
|-----------------|---|--|--------------------|-----------------------------|
| Canned | <ul style="list-style-type: none"> • pH • Water Activity • Nutrition Facts Panel • Ingredient Statement • Process Authority Letter • Sodium Content | <ul style="list-style-type: none"> • 4 samples total: • 3 regularly processed samples • 1 sample processed without acid (no vinegar, citric acid, ascorbic acid, or citrus juice) • Client & Product Information Sheet • Formula Sheet | Maximum 4 weeks | \$150 per product |
| All Other | <ul style="list-style-type: none"> • Water Activity • Nutrition Facts Panel • Ingredient Statement • Sodium Content | <ul style="list-style-type: none"> • 3 samples of product • Client & Product Information Sheet • Formula Sheet | Maximum 3 weeks | \$100 per product |

Other

| TYPE OF SERVICE | INCLUDES | WHAT TO SEND | TEST DURATION | COST |
|----------------------------|--|---|-------------------|-----------------------------|
| Microbial Analysis | <ul style="list-style-type: none"> • Total plate count • Aerobic Plate Count • Yeast and Mold • Coliforms (E. coli, etc.) <p><i>*Please call if you are requesting specific pathogens*</i></p> | <ul style="list-style-type: none"> • 2 samples of each product • Client & Product Information Sheet | 2 weeks | \$75 per product |
| Shelf-Life Study | <ul style="list-style-type: none"> • Microbial Analysis • Sensory Analysis • Physical/chemical Analysis <ul style="list-style-type: none"> - pH - Water Activity (Aw) - Sodium Content - Texture Analysis • Nutrition Facts Panel • Ingredient Statement | <ul style="list-style-type: none"> • 12 – 24 samples • Client & Product Information Sheet | Product dependent | \$900 per product |
| Sensory / Consumer Testing | <ul style="list-style-type: none"> • Focus Group • Consumer Screening • New Concept / Product Development | <ul style="list-style-type: none"> • Dependent on product. Please contact us at kvaf1@ksu.edu. | Product dependent | Product dependent |

If you are in need of other services, feel free to call and inquire if it is within our capabilities.

Client & Product Information

Name _____ Date _____

Company _____

Address _____

City _____ State _____ Zip _____

Phone (work) _____ (home) _____

E-mail _____

Product(s) #1: _____ Container Size(s) #1: _____

#2: _____ #2: _____

#3: _____ #3: _____

Testing Needed: (mark all that apply)

Basic Food Testing & Shelf-Stability Analysis

Canned Goods (\$150) *(If your product is acidified, send without vinegar, lemon juice, citric acid or other acidifying agents. Please call or e-mail a KVAFL consultant if you are unsure if a non-acid sample is required.)*

Processing Parameters: *Heat to (indicate temperature):* _____

Holding time: _____

Fill above (indicate temperature): _____

Do you invert the container after filling? (circle one) YES NO

All Other Products (\$100)

Shelf Life Study (\$900)

Microbial Testing (\$75 for full analysis; desired tests may vary according to microbial load of product; check all that apply)

Aerobic Plate Count (\$20)

Yeast & Mold (\$20)

Total Plate Count (\$20)

Coliforms (E. coli, etc) (\$20)

Sensory / Consumer Testing (check one or more)

Focus Group (\$2,000)

Consumer Test (100 consumers) (\$3,500)

New Concept / Food Product Development (Product dependent)

Individual Tests (check one or more)

pH (\$15)

Instrumental Color Evaluation (\$100)

Water Activity (Aw) (\$15)

Texture Analysis (\$200)

Sodium Content (\$20)

Gluten Testing (\$65)

Brix (\$15)

Other: _____

Expedited Services - +25% *(Project dependent – speak with a KVAFL consultant prior to requesting)*

If you are in need of other services, feel free to call and inquire if it is within our capabilities.

Client Checklist

SEND ALL PRODUCTS TO:

Dr. Fadi Aramouni
Kansas State University
1530 Mid Campus Drive North
216 Call Hall
Manhattan, KS 66506

MAKES CHECKS PAYABLE TO:

Kansas State University

DID YOU REMEMBER TO INCLUDE?

- Product formulas and ingredient information
- Client & Product Information Sheet with testing needs marked
- Appropriate amount of samples
- A check for the appropriate amount

If you have any questions, feel free to e-mail kvafl@ksu.edu. We look forward to working with you!

***Confidentiality Notice:** All formulas, concepts, ideas, and/or other intellectual property of KVAFL clients shall remain confidential, and will not be used by KVAFL employees, or other Kansas State University students, for personal gain unless agreed upon by both parties.*