

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

Dear Valued Client,

Thank you for contacting the Kansas Value Added Foods Lab (KVAFL) at Kansas State University. We offer a wide variety of services, including, but not limited to:

- Nutrition Facts Panel Generation and Ingredients Listing
- Chemical and Physical Testing: *pH (acidity)*, *Brix (percent solids)*, *Aw (water activity)*, *Color Analysis*, *Microbiological Testing*
- Process Authority services
- Educational Opportunities for Food Processors such as *HACCP (Hazard Analysis Critical Control Points)*

Please read through this entire document for important information on our services and in-state and out-of-state pricing prior to sending any products to the KVAFL.

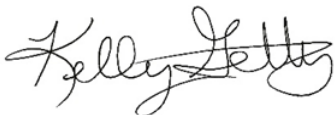
For more information about our services, please visit our website (ksre.k-state.edu/kvafl) which describes the value-added services available at Kansas State University Research and Extension. Our services to our Kansas clients are at greatly reduced costs thanks to support from the Kansas Department of Agriculture (KDA).

Under Kansas laws, food processed for retail sales must be manufactured in a facility inspected and approved by the KDA. For more information, go to www.agriculture.ks.gov/fsl or contact KDA at (785) 564-6767 or KDA.FSL@ks.gov

From the Land of Kansas is a benefit-based program, offered by KDA, for Kansas companies to help market and sell Kansas-made products. Enrolling in this program will give you access to reduced prices for many of our services. If you wish to become part of this program or have questions about the various membership benefits, contact the From the Land of Kansas team at (785) 564-6759 or www.fromthelandofkansas.com/ www.fromthelandofkansas.com .

If you have any questions, please contact us via e-mail (kvafl@ksu.edu) or call at (785) 532-1294. We look forward to working with you in the future.

Sincerely,



Kelly Getty, Ph.D.
Co-Director
Kansas Value Added Foods Lab



Karen Blakeslee, M.S.
Co-Director
Kansas Value Added Foods Lab

Client Testing Packages

Service	Includes	What to Send	Test Duration	Kansas Pricing	Non-Kansas Pricing
Process Authority & Labeling	<ul style="list-style-type: none"> • pH • Water Activity • Nutrition Facts Panel • Ingredient Statement • Allergen Statement • Sodium Content • Process Authority Letter* 	<ul style="list-style-type: none"> • 2 samples from 3 separate batches of product (6 total) • 1 sample without any added acidifying agents • Completed copy of this paperwork with payment • Call to confirm the number of samples 	4-6 weeks	\$150 per product	\$300 per product
Process Authority ONLY	<ul style="list-style-type: none"> • pH • Water Activity • Process Authority Letter* 	<ul style="list-style-type: none"> • 2 samples from 3 separate batches of product (6 total) • 1 sample without any added acidifying agents • Completed copy of this paperwork with payment • Call to confirm the number of samples 	4-6 weeks	\$100 Per product	\$200 per product
Nutrition Labeling ONLY	<ul style="list-style-type: none"> • Nutrition Facts Panel • Ingredient Statement • Allergen Statement • Sodium Content 	<ul style="list-style-type: none"> • Call for instructions on how many samples to send • Client & Product Information Sheet • Formula Sheet 	3-4 weeks	\$100 Per product	\$200 per product
Individual Physical Testing	<ul style="list-style-type: none"> • pH • Water Activity • Sodium Content • Brix (% soluble solids) • Moisture Content • Caffeine Content • Other 	<ul style="list-style-type: none"> • Call for instructions on how many samples to send • Completed copy of this paperwork with payment 	2-3 weeks	Test Dependent (call for pricing)	Test Dependent (call for pricing)
Microbial Analysis	<ul style="list-style-type: none"> • Total plate count • Yeast and Mold • <i>E. coli</i>/Coliforms 	<ul style="list-style-type: none"> • Call for instructions on how many samples to send • Client & Product Information Sheet 	Product Dependent	Product Dependent	Product Dependent
Shelf-Life Study	<ul style="list-style-type: none"> • Microbial Analysis • Basic sensory analysis • Physical/chemical Analysis <ul style="list-style-type: none"> - pH - Water Activity - Sodium Content - Texture Analysis 	<ul style="list-style-type: none"> • Call for how many samples to send • Client & Product Information Sheet 	Product dependent	Product dependent	Product dependent

**Process Authority Letters are required for unique recipes. Any changes in recipe or process makes a unique recipe.*