

Dear Kansas Value Added Foods Lab Clients:

Effective July 1, 2023, the Kansas Value Added Foods Lab will implement a price increase for the services we provide to our clients. While we are grateful for funding from the Kansas Department of Agriculture to support our program, it simply does not cover the increased cost of the supplies, equipment maintenance or other unpredictable costs.

The following chart outlines the price increases.

<b>Testing Service</b>	In-Kansas Price	Out-of-Kansas Price
Process Authority and	\$200	\$400
<b>Nutrition Label Combo</b>		
<b>Process Authority ONLY</b>	\$150	\$300
<b>Nutrition Label ONLY</b>	\$150	\$300
<b>Individual Physical Testing</b>		
Acid content (pH)	\$20	\$40
Water Activity (a <sub>w</sub> )	\$20	\$40
Sodium Content	\$20	\$40
% Brix	\$20	\$40
Moisture Content	\$50	\$100
Gluten Test	\$100	\$200
Instrumental Color Evaluation	\$100	\$200
Alcohol Testing (per product)	\$150	\$300

Shelf-life studies and/or microbial testing are product dependent, and we will invoice you after testing.

Nutrition labels are made using an FDA compliant nutrition labeling software. We do not have the ability to run a full nutritional analysis on food products.

Kansas companies can receive a 30% discount on our services by joining the From the Land of Kansas program through the Kansas Department of Agriculture. You must request our services when enrolling in this program to receive the discount. Learn more about From the Land of Kansas at <a href="https://www.fromthelandofkansas.com/">https://www.fromthelandofkansas.com/</a>.

The Kansas Value Added Foods Lab employs several undergraduate students who gain valuable experience through the work they do in the lab. We thank you for your business and support!

Sincerely,

Kelly Getty, Ph.D. Co-Director

Kansas Value Added Foods Lab

Karen Blakeslee, M.S.

Co-Director

Kansas Value Added Foods Lab

Laren Blakeslee