www.nationwidebarcode.com

PRODUCT SUBMISSION FORM

Fax Completed Form To:

1-562-343-9696

FoodLab™
Food Lab, Inc.
100 Oceangate, 12th FLoor
Long Beach, CA 90802
1-855-FOOD-LAB or FoodLab.com

Company:____**Date:**______________________
Address: ____
City:_____________________________________ **State:**________ **Zip:**__________
Phone:______________ **Fax:**______________ **E-Mail:**__________________________________

Service Requested: (Check all that apply)

☐ Retail Product Kit – (*Recommended*): $199 and $64.95 for similar products
Includes: Nutrition Facts Panel (formatted), Ingredient Statement, and Allergen Statement.
☐ Nutrition Facts Only (Formatted): $119 and $44.95 for similar products or from your data
☐ Ingredient Statement Only (includes allergens): $95 and $44.95 for similar products
☐ 100g Nutritional Analysis Report: $119 and $44.95 for similar products, or $19.95 as additional report
☐ UPC Bar Code: How many?____ $49.95 or $24.95 for each additional
☐ Preliminary FDA Compliance Review of Food Label Artwork: $199 and $64.95 for similar products when sent together
(must include artwork with your submission)

Rush Orders

☐ *24 hour + 100%*
☐ *48 Hour + 50%*

Other Services >
____

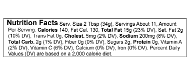
Product Name: ____ **Net Weight:** __________
Package Type (box, bag, etc.):___________**Count per Package:**____ **or weight of 1 cup:** __________

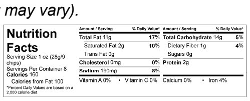
Ingredient (be specific, i.e. organic, enriched, sweetened, salted, etc...)	**Amount**	**Ingredient Details** (multi-component ingredients: include or attach ingredient lists found on the packages)

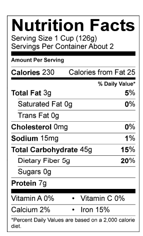
**attach additional sheets if more space is needed.*

How is product processed? *(baked, fried, etc.)*_____________.
Does product gain/lose wt. during process? Yes ☐ No ☐
Percent moisture in final product ***(if known)*** _______%
Initial product weight before process: _______
Final weight after process: _____________
Weight lost during process:*(difference)* _____

Package dimensions: *(in inches)* ________
Select preferred format for Nutrition Facts Panel below*
*(*format is regulated, final format may vary).*


☐ Linear


☐ Tabular


☐ Standard

For Fried Products Only

Percent Moisture ***(if known)***
Before fry _____%, After fry _____%
% Fat after fry ***(if known)*** ______%
Units fried _________________.
Oil weight before fry __________.
Oil weight after fry ___________.
Product weight before fry ______.
Product weight after fry _______.

Name:_______________________________ ***Signature:*** *(required)* ____________________________

ACCURACY OF DATA SUPPLIED BY CLIENT TO FOOD LAB, INC.: *The accuracy of the data supplied to Consultant for conducting a nutrition analysis is solely the responsibility of the client. The accuracy of Clients formulas, recipes, measures & weights of ingredients, production yields, the additional data pertaining to the other ingredients such as nutrition information for specific ingredients used by Client in the recipe, and any other information supplied to Consultant is the responsibility of the Client. Consultant is only responsible for the accuracy of nutrition analysis based on the accuracy of the data supplied by Client. Nutritional analysis information provided by consultant is based on the estimated database analysis using available standard USDA ingredients or specific brand name ingredients that are contained within Consultant's computer database programs. Some nutritional values may vary depending on the exact ingredients and specific brand name ingredients used by Client to produce its food product. Consultants sole liability arising out of, or in connection with, the service provided herein, shall not exceed the invoice of said services. Consultant is not a law firm and does not give legal advice. We may use the name and logo of the Client and any statements by the Client about the services rendered by us for promoting our services in connection with marketing Food Lab, Inc., including on websites, brochures and advertising.*