Please Fax Completed Form to:
1-877-545-3207

BROOKERlaboratories, LLC

100 Oceangate, 12th FLoor
Long Beach, CA 90802
1-877-545-3207

PRODUCT SUBMISSION FORM

Company:_____ **Date:**_____
Name:_____ **Purchase Order#:**_____
Address: _____
City:_____ **State:**_____ **Zip:**_____
Phone:_____ **Fax:**_____ **E-Mail:**_____

Service Requested: (Check all that apply)

☐ Retail Product Kit – Includes: Nutrition Facts (Formatted Label) w/ *trans*-fat, Ingredient Statement, Allergens, and Serv. Size Det.

☐ Nutrition Facts (Formatted Label Only) ☐ Nutritional Facts (Data Only) ☐ Nutritional Analysis

☐ Ingredient Statement (includes allergens) ☐ ***Rush Order*** ☐ *(24 hour + 100%),* ☐ *(48 Hour + 50%)*

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)

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 display area: ***(in square inches)***
☐ less than 12 sq. in.
☐ between 12 and 40 sq. in.
☐ 40 or more sq. in.

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 _____.

Signature:*(required)* _____

ACCURACY OF DATA SUPPLIED BY CLIENT TO BROOKER LABORATORIES, LLC.: The accuracy of the data supplied to Brooker Laboratories, LLC 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 Brooker Laboratories, LLC is the responsibility of the Client. Brooker Laboratories, LLC is only responsible for the accuracy of nutrition analysis based on the accuracy of the data supplied by Client. Nutritional analysis information provided by Brooker Laboratories, LLC is based on the estimated database analysis using available standard USDA ingredients or specific brand name ingredients that are contained within Brooker Laboratories, LLC'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. *Brooker Laboratories, LLC's sole liability arising out of, or in connection with, the service provided herein, shall not exceed the invoice of said services.*