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

BROOKERlaboratories

PO Box 8097
Long Beach, CA 90808
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: _____ **Unit Weight:** _____
Package Type (jar, box, bag, etc.)**:** _____**Package Net weight** _____**Count/Package:**_____

Ingredient (describe with as much detail as possible)	**Amount**	**Brand/Supplier/Mfg** (for special or multi-component ingredients: include/attach ingredient list and nutritional data)

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 CONSULTANT: 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.*