



Shelf Life Application

Contact Information

Name:

Company Name:

Address (Physical address not PO Box):

Email:

Phone:

Please answer all questions as completely as possible so we can design the best study to meet your needs.

- What is the product or products you would like tested?
- Please describe the purpose/goal for conducting study and also indicate which of the following apply.

Description of purpose/goal for conducting the study (please describe):

_____ New product

_____ Change in formulation

_____ Verification and/or extension of current shelf life

_____ R&D projects (effect of sanitizers, preservatives, antimicrobial agents)

_____ Alternate Package Design, materials or configuration*

_____ Other (please describe)

*If you want to test new package(s) please briefly describe the packages you want to test.

- If an existing product, what is the current shelf life or if a new product, what is the estimated shelf life?
- What are the storage conditions for the product?
 - _____ Ambient
 - _____ Refrigerated
 - _____ Frozen

where art meets science

365 North Canyons Parkway, Suite 201, Livermore CA 94551 **Tech Center:** 2441 Constitution Drive, Livermore CA 94551

925.828.1440 www.TheNFL.com

- What type of packaging is the product in (i.e. size, material, shape)? Does it have a modified atmosphere?
- Are you happy with your packaging container? Do you need any packaging advise?
- Do you have any data regarding your product-package interaction?
- Do you have packaging materials migrations study data?
- Do you know of any microbiological, sensory, or chemical (product) changes, or product-package interactions, that currently affect your shelf life?
- Is your product highly aromatic (i.e. does it have a strong odor?)
 - Yes
 - No
- Are any claims made on the label (i.e vitamin levels) and if so what are they?
- What are the ingredients in your product?
- Are there any preservatives in the product? If so, what type and at what level?
- What is the source of the raw materials?
- Do your ingredient suppliers have HACCP program?
 - Yes
 - No
- Do your ingredient suppliers perform environmental testing?
 - Yes
 - No
- Do raw materials come with Certificates of Analysis (COA's)?
 - Yes
 - No
- Has any COA verification work been performed?
 - Yes
 - No
- What are the processing parameters for the product?
- Do you know the following information about your product?
 - pH:
 - Water Activity:

- What is your anticipated budget for this project?
- What is your timing for this project?
- Will you require data interpretation?