This questionnaire is used to perform an accurate analysis of your product. Please answer all questions completely and as specifically as possible. If you have any questions, do not hesitate to call us as 1-800-738-3294/360-714-0974. Fax the completed questionnaire to 360-233-1212 or email it to dagmar@compufoodanalysis.com.

1) Name:_____   Phone Number: (   )_____
   Company:_____   Fax Number: (   )_____
   Address: _____   email address:_____
   City: _____   State:_____   Zip Code:_____

Please let us know how you found us: ie: google search or yahoo, or other), what did you search for to find the services you needed (food labeling, nutrition facts, etc)_____

Product Name & Type:_____

2) Please be **specific** when listing **all** of the ingredients in your product. Beside each ingredient, list the quantity used in your formula then the unit of measurement. All measurements are fine (eg: lbs. kg, oz., g.). Please send spec sheets on any processed items! This will be necessary to complete accurate analysis based on your ingredients.

Ingredient <u>and</u> Brand Name	(R) aw (P) rocessed	Quantity(based upon batch) (g. lb. oz.)	% (Optional)
Example: **Unbleached Wheat Flour – Enriched - King Arthur**	R	2 lbs. 11oz.	4%
_____			
_____			
_____			
_____			
_____			
_____			
_____			
_____			
_____			
_____			
_____			
_____			
_____			
_____			

3) Is your product processed in any way?

What are the processes (Check all that apply and number them in order):

( )	Baked	( )	Canned	( )	Grilled
( )	Boiled	( )	Deep Fried	( )	Dehydrated
( )	Steamed	( )	Frozen	( )	Microwave

( )   Other – Please describe   _____

( )   Do you use a releasing agent – Please specify _____

Does your product gain or lose weight during your processing procedure?

( )   Yes   ( )   No

If so, how much of the total weight is lost or gained during the process?

In other words, subtract the pounds out from the pounds into the process.

Before: Product weight into the process   _____   ( )pounds   ( ) Kilograms
After: Product weight out of process   _____   ( )pounds   ( ) Kilograms
Total: Product weight lost during process   _____   ( )pounds   ( ) Kilograms

4) How big is your package's available label display area? (in square inches)

( ) less than 12 sq. in.   ( ) between 12 and 40 sq. in.   ( ) 40 or more sq. in.

5) Have you determined Serving Size (   ) Yes   ( ) No. If so, please state: _____

If not, we will calculate for you based on FDA regulations!. Example: **30 grams of popcorn**=1/2 Cup, 1 Cookie =**30 grams**, 12 Chips = **30gram**s, **½ Cup Ice Cream**=78 grams, **2 Tbsp. BBQ Sauce**= 33grams, **1Tsp. Hot Sauce**=5 grams. Do NOT use these weights, they are examples only. Please weigh your product!! **Bold is the FDA recommended serving size.**

6) Total Product weight per package or container or number of pieces per package or container_____