



**Package Dimensions** (describe the product as it is sold on the retail shelf):

- ◆ **Box:** length: \_\_\_\_\_ x height: \_\_\_\_\_ x width: \_\_\_\_\_  cm  mm  in
- ◆ **Pouch:** length: \_\_\_\_\_ x height: \_\_\_\_\_  cm  mm  in
- ◆ **Jar / bottle:** diameter: \_\_\_\_\_ x height: \_\_\_\_\_  cm  mm  in
- ◆ **Other (describe or attach picture):** \_\_\_\_\_

**Processing Information:**

<b>Process type:</b>		<b>Does product lose / gain weight during processing?</b> <input type="checkbox"/> gain <input type="checkbox"/> lose <input type="checkbox"/> none
<b>Cook (boil)</b>	<input type="checkbox"/>	<b>How much is much weight is gained as a % of the above formulation?</b>
<b>Cook (bake)</b>	<input type="checkbox"/>	<b>What is the moisture % in the final product (if known)?</b>
<b>Cook (fried)*</b>	<input type="checkbox"/>	Weight of above formulation before process: _____ Weight of the formulation after process: _____ Weight lost / gained during process: _____
<b>Cook (steam)</b>	<input type="checkbox"/>	
<b>Dehydration</b>	<input type="checkbox"/>	
<b>Other (describe)</b>	<input type="checkbox"/>	

**\* for fried products complete the following:**

**Percent Moisture before frying**

**Percent Moisture after frying**

**% Fat after frying (if known)**

Amount (units) of product fried \_\_\_\_\_  kg  lbs  g  oz

Weight of oil before frying \_\_\_\_\_  kg  lbs  g  oz

Weight of oil after frying \_\_\_\_\_  kg  lbs  g  oz

Weight of product before frying \_\_\_\_\_  kg  lbs  g  oz

Weight of product after frying \_\_\_\_\_  kg  lbs  g  oz

**Confidentiality:**

In submitting the above confidential information to FTC International Consulting Ltd (FTC), FTC warrants that it will take all reasonable precautions that this information is not revealed, released or otherwise made known to parties outside of this agreement unless written instructions or permission is granted by the Client. FTC will ensure that its employees or subcontractors will maintain equal confidentiality standards.

**Accuracy of Data:**

The accuracy of the data supplied to the Consultant by the Client for the purposes of conducting a nutrition analysis is solely the responsibility of the Client. The accuracy of the Client's formulas, recipes, measures and weights of ingredients, production yields, the additional data pertaining to the other ingredients such as nutrition information for specific ingredients used by the Client in the recipe, and any other information supplied to the Consultant is strictly the responsibility of the Client. Consultant is only responsible for the accuracy of the nutrition analysis based on the accuracy of the data supplied by the Client. Nutritional analysis information provide by the Consultant is based on the estimated database analysis using available standard USDA ingredients or specific brand name ingredients that are contained in the Consultant's computer database programs. Some nutritional values may vary depending on the exact ingredient, specific brand name ingredients, processing parameters, etc. used by the Client to produce its food products. *Consultant's sole liability arising out of, or in connection with, the service provided herein, shall not exceed the invoice of said services.*

**Client Signature:** (required) \_\_\_\_\_

**Name & title:** \_\_\_\_\_