

NUTRITIONAL ANALYSIS INGREDIENT FORM
(Only one recipe/product per form)



Product / Recipe Name: _____

Please select which of the following analysis you would like to receive (pricing on payment page):

- Standard Nutrition Analysis USDA Standard Nutrition Analysis
 "Change" or update as requested by customer

Ingredient /Component Name

Amount of Each Ingredient by Weight

Ingredient /Component Name	Amount of Each Ingredient by Weight
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
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_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____

Beginning Batch Weight: _____ (The database will automatically calculate the weight of your batch).
Ending Batch Weight: _____ (To calculate the most accurate analysis possible, enter the ending weight of your batch).
Moisture Loss %: _____ **Fat Loss %:** _____

Nutrition facts are based on a specific serving size and reference amount:
Serving Size (by weight): _____ **Reference Amount of Serving (e.g. cup, piece, slice)** _____
Servings per container: _____

Allergen Statement

- Please indicate all allergens that need to be declared on the label of your product -
- Eggs Milk Mustard Peanuts Wheat and triticale
 Soy Fish Sesame seeds Sulphites Crustaceans and molluscs
 Tree Nuts (almonds, Brazil nuts, cashews, hazelnuts, macadamia nuts, pecans, pine nuts, pistachios and walnuts)

By signing this form, you confirm that the information provided is accurate and complete to the best of your knowledge.

Signature: _____ **Date:** _____

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Date: _____ Company Name: _____

Contact Person: _____

Address: _____

City: _____ Postal Code: _____

Tel: _____ Fax: _____

Email: _____

Ensure that you include your email address and contact number. This is important in the event we need to contact you if there are any questions about the submission. Return the complete forms with payment to the Meat & Poultry Ontario by mail, fax or email. Payment must be sent with the forms to process the submission.

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PAYMENT INFORMATION: *(Amount per Analysis includes HST #121262919. Payment **MUST** be included)*

	MPO Member	Non-Member
Standard Nutrition Analysis	<input type="checkbox"/> \$140.00 + HST	<input type="checkbox"/> \$280.00 + HST
USDA Standard Nutrition Analysis	<input type="checkbox"/> \$140.00 + HST	<input type="checkbox"/> \$280.00 + HST
Each subsequent 'change' or update as requested by customer	<input type="checkbox"/> \$50.00 + HST	<input type="checkbox"/> \$75.00 + HST

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 Cheque Enclosed: Made payable to **Meat & Poultry Ontario**

Please place on my: VISA MasterCard

Card #: _____ Exp: _____ CVV: _____

Cardholder: _____

Signature: _____

Should you have any questions on Nutrition Labelling, please contact Daphne Nuys-Hall, MPO Technical Director at technical@meatpoultryon.ca or (800) 263-3797 x 222.

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Definitions & Instructions

Product / Recipe Name

- Ensure you include the product/ recipe name

Recipe Ingredients (1st column)

- List each ingredient/component in your recipe or formula regardless of amount used.
- For all meat ingredients please indicate the exact cut used (e.g. pork shoulder, beef eye of the round) as well as the fat-to-lean ratio (e.g. beef 80/20; pork 50/50).
- Game meats, fowl, seafood, and fish selections are available as well.
- Spices listed individually in your recipe can be entered into the database if you know the weight measurement for each item. If you purchase a pre-packaged blend from a supplier, contact them for the nutritional values per unit. This information should be readily available. The values reported will then be entered into the database and incorporated into your recipe.
- If an ingredient is a sugar-based ingredient, please indicate by adding a * beside it.

Amount / Weight (2nd column)

- List the amount of each ingredient/component used in kilograms, grams, pounds, or ounces. Do not use percentages as the database cannot calculate percentages.

Pump Solution / Brine

- If your list of ingredients includes a pump solution it is important that you include this on your form. A separate recipe should be made for the solution and then a specific percentage (that you will provide) will be included in the analysis (e.g. 100 kgs of 80/20 pork plus 20% brine).

Serving Size

- The serving size is based on the edible portion of the **food as offered for sale**. It is expressed as a household measure (e.g. piece, slice) **and** in metric units (grams, kilograms). Please indicate in the spaces provided the household measure and related metric weight that would normally be consumed at one time by the consumer (e.g. 3 slices (125g)).

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*****Please complete and sign the Confidentiality Agreement for our records.
Only one agreement per company is required.*****