

Recipe/Process Evaluation Form

Product Name:	Date of Manufacture:
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Ingredients and Amount (per batch): *List in ounces, heaviest ingredient first.*

Ingredients							
Weight							
Raw pH Solids							

Ingredients must include blanch water (if used), and Vinegar (eg., 'apple cider', and 'acidity'(5%) and any spices.

Size of dice / or slice							
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Preprocessing pH of combined Brine ingredients:*(vinegar, blanch liquids, sugar, salt, spices, etc.)*

Preprocessing pH of (raw/blanched) Solids:*(for best results, mash solid or use a blender to make a slurry/paste then measure pH)*

Preprocessing pH of combined Solid & Brine:*(use a blender or mash a quantity of the solid and brine to combine then measure pH)*

Pre Process Temperature of all combined raw ingredients: F *(use one jar filled with solids & brine; measure temperature in center of jar)*

Jar Size:*(required for FDA 2541e filing)*

(take measurements in inches & 16ths) **Height:** **Diameter:** **(Circumference/3.14) Volume:** **oz**

Weight of empty Jar: *(subtract jar (tare) weight to establish weight of solids & liquid. We recommend that you record the measurements of at least 5 to 10 jars initially to establish an average 'fill' for your recipe. Weight and Head Space should be consistent for all jars in batch.)*

Jar	Head Space	Weight of Solids	Weight of Liquid	Total Jar Weight
1				
2				
3				
4				
5				
6				
7				
8				
9				
10				

Record temperature of water bath: *(before jars are immersed – ideal temp 175 F, water should not be cold)* F

Record time of process start: *(when all jars are immersed)*

Record time of rolling boil: *(temperature should be 212 F)*

Record length of time held at rolling boil:

Record time jars are removed from water bath:

Record total process time: *(from immersion to removal of jars)*

After jars have completely cooled

Measure pH within 24 hours of processing:

Combined *(liquid/solid at center of jar)* pH: Liquid *(drained)* pH: Solid *(mashed to a paste)* pH:

Record net weight: *(one jar)*

Drain liquid from solids to record: weight of liquid: oz weight of solids: oz

Use *new* jar to measure pH within 48 hours of processing: Combined (liquid/solid) pH: Liquid pH: Solid pH:

NOTE: These are suggested guidelines only to record critical data and measurements for your recipe process and evaluation.