



NUTRITION LABELING SERVICE

Definitions & Instructions

Recipe Ingredients: List each ingredient in your recipe. Beef, pork, chicken, turkey, veal and lamb can be custom mixed by entering the lean-to-fat ratio (beef 80/20, pork 50/50, etc.). Specific cuts can be designated, but they must match items in the database. Game meats, fowl, seafood, and fish selections are available as well.

Pump Solution: If your list of ingredients includes a pump solution, it is important that you indicate that on the form. A separate recipe will be made for the solution, and then a specific percentage (that you will provide) will be pulled into the analysis. Ex.: 100 pounds of 80/20 pork plus 20% pump solution.

Marinades / Rubs: If you are using a marinade or rub, it is important that you take into consideration how much of the product used will actually be absorbed. You will need to adjust the amount used accordingly.

Amount / Weight: All ingredients in your recipe must be entered with a weight measurement. Percentages cannot be used.

Serving Size: Each recipe must be scaled to a specific serving size and expressed in ounces. Hot dogs or link sausages can read 1 hot dog, 2 oz. or 1 link, 3 oz., etc. Regardless of the batch size, values are based on a specific serving size.

Servings per container: Servings per container can be shown as varied, varies, approx. or with a specific number.

Seasoning, Spices, Marinades, etc.: 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 from the blend will then be entered into the database and incorporated in your recipe.