



Cornell University
New York State Agricultural Experiment Station

Required Analyses of Various Types of Products

Fact Sheets for the
Small Scale Food Entrepreneur

Published by:

*The Northeast Center for Food Entrepreneurship at the New York State Food Venture Center, Cornell University,
<http://www.nysaes.cornell.edu/necfe/>*

This publication is for educational purposes only. 01/07

Cornell University is an Equal Opportunity/Affirmative Action Educator and Employer

Required Analyses of Various Types of Products

When submitting a formula (recipe) for a schedule process review, you will need to include the results of the following analyses for each product you submit.

Type of Product Produced	Analysis Required	Regulatory Agencies Involved
Acid Food Tomato based products (marinara, etc.) Fruit based products (chutneys, preserves) Fermented products (sauerkraut, etc.)	<ul style="list-style-type: none"> • pH 	Food and Drug Administration (FDA) State Department of Agriculture
Acidified Foods Pickles/pickled vegetables (relishes, chow-chow) Eggs & meats (pickled polish sausage)	<ul style="list-style-type: none"> • pH of both brine and solids 	FDA (requires establishment/ process registration State Department of Agriculture
Low Acid Foods Dessert toppings (fudge, fruit sauces) Cake-in-a-jar Soups (creams, chowders) Pet foods (dog biscuits/dog or cat food)	<ul style="list-style-type: none"> • pH • Water Activity (Aw) 	FDA (requires establishment/ process registration State Department of Agriculture
Smoked & Salted Fish Hot smoked/air or vacuum packaged Cold smoked/air or vacuum packaged	<ul style="list-style-type: none"> • pH • Water Phase Salt (wps) 	FDA State Department of Agriculture
Meats (Dried or Smoked) Jerky Smoked Fowl Sausage Dry/Semi Dry Fermented Hot Smoked Pickled (see acidified foods above)	<ul style="list-style-type: none"> • pH • Aw • Moisture • Moisture:Protein Ratio (M:P) 	State Department of Agriculture United States Department of Agriculture (USDA)
Cold Filled Products (not heated) Dressings Condiments	<ul style="list-style-type: none"> • pH • Aw 	FDA State Department of Agriculture
Dairy Products	<ul style="list-style-type: none"> • pH • Titratable pH • Aerobic Plate Count • Coliform Testing 	FDA State Department of Agriculture (Dairy Division)
Dried Products	<ul style="list-style-type: none"> • pH • Aw 	FDA State Department of Agriculture
Specialty Preserves Low-sugar fruit preserves Vegetable preserves*	<ul style="list-style-type: none"> • pH • Aw 	FDA State Department of Agriculture
Standard Fruit Preserves Standard Fruit Jams Standard Fruit Jellies	<ul style="list-style-type: none"> • None 	None
Baked Goods Breads Most cakes Fruit Pies	<ul style="list-style-type: none"> • None 	None

* May be an acidified food based on formulation.

Published by:

The Northeast Center for Food Entrepreneurship at the New York State Food Venture Center, Cornell University,
<http://www.nysaes.cornell.edu/necfe/>

This publication is for educational purposes only. 01/07

Cornell University is an Equal Opportunity/Affirmative Action Educator and Employer