



Shelf Life Lab Test Instructions

Thank you for choosing RL Food Testing Laboratory for your Shelf Life Lab Test needs. We appreciate your business.

Please complete the attached Shelf Life Lab Test form required to submit with each food sample(s) you are requesting for testing. Contact us if you do not have a form. A completed form is required to accompany each sample product.

RL Food Testing Laboratory performs real time microbiological shelf life testing from as short as 5 days up to 1 year – depending on what shelf life expectancy you specify.

Shelf life testing includes 6 test points that are measured in equal intervals depending on your ingredients. The following microbes will be tested during your shelf life testing service: pH, Water Activity, Salmonella, E. coli, Staph. Aureus, Aerobic Plate Count, Listeria, Mold.

Please clearly specify the length of room temperature or refrigerated storage shelf life on the test form. Be sure to complete your contact information on the form.

Instructions:

- Complete one form for each sample to be tested
- Submit (6) 2 oz. samples of each food product to be tested in its final packaging
- Specify the shelf life time for each sample
- Use cold packs as necessary
- Do not use glass containers – plastic only
- Ship FedEx or UPS 2nd Day Air
- The Lab is closed on weekends – please no Saturday or Sunday deliveries
- Ship sample(s) and form(s) to:

RL Food Testing Laboratory
1824 1st Street
San Fernando, CA 91340

You will receive a report at the end of each testing point and your final report at the end of the shelf life testing service. Our staff microbiologist will prepare a report summarizing the results. This summary report is a unique and valuable addition for your benefit and is included as part of our shelf life testing service.

Thank you again for choosing RL Food Testing Laboratory. Call us if you have any questions or need any further services. 877-753-6631

Regards,
The RLFTL Team
877-753-6631



RL Food Testing Laboratory

www.rfoodtestinglaboratory.com

YOUTUBE: <http://www.youtube.com/user/RLFooodTestingLab>

We provide nutritional information using US FDA compliant nutrition label software, with the accuracy of the label content 100% dependent on what we receive from you, our clients. Laboratory service results are dependent on both the input we receive from you regarding the ingredients in your product and the quality of the product sample you send to us. Product quality is dependent on the product temperature when shipped, the container used to ship your product to us and the integrity of the sample we receive from you. We are not responsible for any errors that may occur based on your input or the poor product quality we receive from you. RL Food Testing Laboratory is not responsible for any consequential or other damages. All claims against RL Food Testing Laboratory are limited to the cost of services rendered.