

 <p>SMALL SCALE FOOD PROCESSOR ASSOCIATION <small>SUPPORTS INDEPENDENT FOOD PROCESSORS & GROWERS</small></p>	<p>Document No: HUB.A.REC.150 Effective Date: 8/26/22 Revision Date: NEW</p>
<p>Formulation Template</p>	<p>Revised By: MDaskis Approved By: NRoss Reason for Revision:</p>

This template provides a record of new product development in the food hub. It can be completed by HUB owner or HUB user. The purpose of this record is to identify new allergen or other food safety hazard due to the introduction of a new product into the processing establishment.

Use this form to record new product development. Keep a record of ingredients and amounts used. This can be done easily in an excel worksheet.

Name of New Product			
Date Projected Started			
Ingredient and supplier	Amount Used	Unit of Measure	Percent
Total			

List any allergens identified in product development

Batch size calculation/considerations.

REVIEW

This SOP must be reviewed as regulations are changed or at a least annually.

It must also be reviewed when changes occur within the Food Hub that may affect the potential impact of the final products resulting from allergens. This can include the addition of new equipment, new formulations, new or substituted raw materials and new Food Hub Users.