



Are You a Cottage Food Producer in Need of Testing of Your Product?

According to the Wisconsin Cottage Food - Best Practices for Selling Baked Good's website, "A non-potentially hazardous baked good is one that can safely remain unrefrigerated and do not support the rapid growth of bacteria that would make people sick when held outside of refrigerated temperature. Lower-risk food means food in a form or state that is not capable of supporting the growth of disease-causing organisms or the production of toxins."

One or more guidelines of the following factors usually apply to these foods:

- **Water activity (Aw) of 0.85 or less, or**
- **A pH (hydrogen ion concentration) value of 4.6 or less**

Make sure to:

Put your product(s) in a plastic - leak proof bag.

Sample(s) should be at least 12 oz.

Enclose sample(s), this form and payment (check or call with credit card information - 715-962-3121)

Mail or UPS to:

Commercial Testing Laboratory, Inc.

Attn: Food Testing Laboratory

514 Main Street, PO Box 526

Colfax, WI 54730

Cost:

Water Activity \$ 42.00 per test

pH \$ 6.50 per test

This price is good until 12/31/2022

For testing, please fill out the following:

Name: _____

Address: _____

Address 2: _____

City: _____ State: _____ Zip Code: _____

What Product(s) Need to be Tested:

X the Testing To Be Done:

Product 1: _____ Aw _____ pH _____

Product 2: _____ Aw _____ pH _____

Product 3: _____ Aw _____ pH _____

Product 4: _____ Aw _____ pH _____

Product 5: _____ Aw _____ pH _____

Please Note: If you do not have an account with us, payment must be included or your sample cannot be processed.



Email: lab@ctlcolfax.com

Phone: 715.962.3121

Website: www.ctlcolfax.com