



Food safety is at the heart of the trust your family and customers put in your products. One of the key indicators of whether your pickling process is working as you intend is pH testing.

Free equilibrium pH testing of pickled fruits and vegetables now is available to Colorado Cottage Food Producers through the Laboratory Services Division at the Colorado Department of Public Health and Environment.

Participation will validate your standardized, personal, or family recipe(s) for pickled fruits and vegetables and verify a finished equilibrium pH of 4.6 or below. Pickled fruit and vegetable products not allowed to be sold under the Act will not be tested (see table A below). A producer may submit up to five different products for free equilibrium pH testing. Results will be mailed directly to you and will confirm if your recipe is just right or prompt you to make adjustments to assure the safety of your product for your customers.

This service is free. Samples will be collected and processed on a first come first serve basis. Funding is limited so please take advantage of this free opportunity for your Cottage Foods business.

Table A clarifies which pickled fruits and vegetables are eligible for free pH testing.

Eligible for free pH testing	pH testing not necessary	Not allowed to be sold under the Cottage Foods Act
Chutney Kimchi Pickled fruits Pickled vegetables Pickles Relish Sauerkraut Vinegar (fruit and/or vegetable)	Compote Conserves Marmalade	Barbeque sauce Canned or stewed fruits and vegetables (packed in water) Hot sauce Juice Ketchup Kombucha Mustard Paste Salad Dressing Salsa Sauce (e.g. pizza, pasta, chili) Spread

Follow these simple steps to submit your sample today.

- 1) Obtain a [Request For Analytical Services Form](#) (also known as a requisition form)
- 2) Complete the following sections of the [Request For Analytical Services Form](#):



- a. Customer Information
 - i. Complete all fields
- b. Specimen Information
 - i. Collected (Provide the production date)
 - ii. Time (Provide the approximate time the product was finished)
 - iii. Collected by (Provide your name)
 - iv. Comments (Provide the product name)
- c. Chain of Custody
 - i. Relinquished by (Provide the name of the person dropping off or shipping the sample)
 - ii. Date/Time

Leave these fields blank on the Request For Analytical Services Form: Sample site, water type, chlorine residual, water temperature, fluoride, and temperature at receipt.

- 3) Place the Request For Analytical Services Form in a sealable plastic bag (e.g. ziploc bag) and securely attach it to the sample. Each sample must have a separate Request For Analytical Services Form securely attached to it.
- 4) Drop off or ship your sample to:
Laboratory Services Division
8100 Lowry Blvd, Denver, CO 80230-6928
[Laboratory Services General Hours & Directions](#)

OR

Take your sample to one of the free courier service pick-up locations near you:

- Available on Mondays, beginning September 19, 2016
- Call the listed contact to confirm your drop off time and location