

PFI Tech Request Form

Date Submitted:	Date Results Needed:
Sales/Submitter:	*Date Promised:
	Assigned To:
Customer:	
Contact Person:	
Address:	
Phone:	
Fax:	
E-Mail:	

*** Assigned by PFI Director Of R&D**

General Project Information

Project Objective - Please describe the customer's development goals and success criteria.
Briefly describe how the customer will evaluate our solution(s), competitive samples, cost, sensory panels, stability, processing, nutritional profile, etc:

For developmental purposes:

Acceptable Ingredients

List acceptable ingredients as specified by the customer:

Unacceptable Ingredients

List unacceptable ingredients as specified by the customer:

For competitive match purposes:

Finished Product Match: Ingredient legend match is not required

Ingredient Legend Match

List ingredient legend to match:

Usage Rate:

Processing Information

<input type="checkbox"/> Frozen Products – Ice Cream, Soft Serve & Novelties
<input type="checkbox"/> HTST Processing <input type="checkbox"/> UHT – Direct Steam Injection <input type="checkbox"/> UHT – Indirect Steam
Specify time & temperature:
Specify HTST configuration:
Please specify butterfat level, sweeteners and overrun:

<input type="checkbox"/> Cultured Products – Yogurt, Sour Cream, Buttermilk & Cottage Cheese
<input type="checkbox"/> HTST Standard Processing <input type="checkbox"/> HTST – Long Hold
Specify time & temperature:
Specify HTST configuration:
Please specify culture(s) and/or acid blend, fruit dilution and serving size for nutritional information:

<input type="checkbox"/> Beverages- Flavored Milk, Egg Nog & Other
<input type="checkbox"/> Federal Standards <input type="checkbox"/> California Standards
<input type="checkbox"/> HTST Processing <input type="checkbox"/> UHT – Direct Steam Injection <input type="checkbox"/> UHT – Indirect Steam
Please specify fat level, calorie target, grams of 'Sugar' and sweeteners for each variable:

<input type="checkbox"/> Applications – Prepared Foods, SSD (Soups, Sauces & Dressings) & Other
<input type="checkbox"/> Cold Process (Micro Testing Required)
Specify processing equipment:
Specify time & temperature:
Please provide additional processing information:

<input type="checkbox"/> Bakery Systems – Cake, Muffins, Pies, Cheesecake, Creams, Fillings, Glazes, Gels, Icings & Oher
<input type="checkbox"/> Cold Process (Micro Testing Required)
Specify baking & other processing equipment:
Specify time & temperature:
Please provide additional processing information:

Sample Requirements

Please specify quantities for all product applications below.

Frozen Products – Ice Cream, Soft Serve & Novelties

Pint

Quart

1/2 Gallon

Novelty

Gallon (Mix Only)

Other (Specify below):

Additional notes:

Cultured Products – Yogurt, Sour Cream, Buttermilk & Cottage Cheese

4 oz (113 g)

6 oz (170 g)

Pint

Other (Specify below):

Additional notes:

Beverages - Flavored Milk, Egg Nog & Other

Pint

Quart

1/2 gallon

Gallon

Other (Specify below):

Additional notes:

Applications – Prepared Foods, SSD (Soups, Sauces & Dressings) & Other

Pint

Quart

1/2 gallon

Gallon

Other (Specify below):

Additional notes:

Bakery Systems – Cake, Muffins, Pies, Cheesecake, Creams, Fillings, Glazes, Gels, Icings & Other

Layer Cake

Cupcakes

Muffins

Pies

Cheesecake

Brownies

Cream, Fillings, Glazes, Gels & Icings (Specify sample size below):

Additional notes:

Sales Information

*Required for Pipeline Management & Prioritization Purposes

New Volume Existing Volume

If existing volume, please list product number to be replaced:

*Estimated Annual Volume (lbs and \$):

Competitive Product/Blend:

Target Price:

Other active/recent projects with the customer:

Project Priority:

Standard

(Important but can wait for higher priority projects)

High

(Please complete ASAP)

Expedited

(Please place ahead of all of my other projects)

Expedited Priority Justification: (Briefly describe below the factor(s) that support Expedited Priority Status)

Requires Director Of Sales approval.

Expected Resources:

Sample Production Lab Work (Current PFI Products) Lab Work (Modification of current PFI Products)

Lab Work (Current PFI Products in new product application) New Formula & New PFI Blend

Analytical Work Other (Specify):

Expected Outputs:

Application Formula Letter Product Information Sheet & Nutritional Data Sheet

Applications Sample Analytical Report Nutritional Panels Other (Specify):

***Please request dry blend samples by submitting request to: orders@profilefoodingredients.com**

Project Approvals:

Regional Sales Manager

Date:

Director Of Sales

Date:

VP Sales

Date: