



**Shelf Life Modeling Submittal
For Not Shelf Stable
Keep Refrigerated
Cured Meat Products**

***USE ONLY FOR PRODUCTS WITH GREATER THAN 30 DAY SHELF LIFE*
Submit with variance application and maintain on-site**

Establishment Name: _____

Establishment License Number: _____

Date: _____

Address: _____

City: _____ **Zip Code:** _____

Products: _____

Modeling Program Used: _____

Modeled Shelf Life Days (less than 1 log *Listeria monocytogenes* growth over shelf life of product): _____

Marked Shelf Life: _____

(rule of thumb is 1/3 shelf life after last date of sale, e.g., 30 days shelf life is marked with a last date of sale of 20 days.)

Attach Modeling program data and chemical analysis documents; % Moisture, %Salt, Water Activity (Aw) and pH for each of two consecutive batches.

Note: The establishment may test and model products individually or list a group of products and model only the product that will have the shortest last shelf life, all products in the group will use this shelf life. Product with the shortest shelf life may be based on % Moisture, % Salt, pH, Water Activity and Organoleptic (quality) evaluation.

If you have multiple products or groups, attach additional sheets.

If you have question, contact your MDARD Processing Senior Inspector at 1-800-292-3939.