## **APPENDIX C**

## International Dairy Foods Association Live and Active Cultures Seal Application

A separate application must be completed for each product line. For non-Members of IDFA, each application must be accompanied by a nonrefundable fee of \$5000 per product line, payable to the International Dairy Foods Association.

Company:				
Address:	Phone:	_		
	<b>F</b> aye			
	Email:			
Producer and/or distributor of	f an eligible product in the United States?	Yes	No	
Product:				
Shelf life of product:				
	roduct, if marketed under more than one			
Were the required analytical t	ests conducted in accordance with the pro edures? Yes No (Please attach	otocols	set forth i	
-	lucted by an independent laboratory that cal analysis in food, or is state or USDA-ce		-	5 Biological No
Laboratory Contact Informatio				
Address:				

All applications, attachments, test results, record of any action by the Seal Program Staff, renewal forms, etc. will be provided to any member of the public upon written request.

If IDFA approves the application, the company ("the licensee") agrees to hold IDFA ("the licensor") harmless; and to defend at licensee's expense, all actions arising out of the licensee's use of the IDFA Seal on a product that does not contain the levels of live and active cultures specified by licensor for use of the seal, provided that licensee fraudulently or negligently misrepresented the levels of live and active cultures in the product identified in this application or otherwise misrepresented any material fact. The licensee shall indemnify the licensor against all judgments, fines, amounts paid in settlement, and reasonable expenses including attorney's fees, as actually and necessarily incurred by licensor in connection with such action, suit, investigation or proceeding or in connection with any appeal therein.

By signing this application, you certify that the product was tested by the above-named laboratory and that the results of the test were in compliance with the guidelines set forth in Appendix A of the IDFA Seal Program Procedure. For frozen yogurt products, you attest that any frozen yogurt covered under this application contains "yogurt" as defined in 21 C.F.R. 131.200 that has not been heat-treated or dehydrated into a powderized form following fermentation, as specified in the LAC Seal Program Procedures and Guidelines. Additionally, the applicant affirms that the yogurt, through its addition to the frozen yogurt mix, provides the final frozen yogurt product with at least 10<sup>7</sup> CFU per gram of Lactobacillus delbrueckii\_subsp. bulgaricus and Streptococcus thermophilus, combined, at the time of manufacture.

Signature:	Date:
Name:	Title: