

Recipe Analysis & Foodservice Consulting Services

Ochsner Health Recipe Analysis Services provide nutrition facts and allergen assessments for the culinary and food manufacturing industries.

Our team of registered dietitians uses FDA-compliant nutrition analysis software to evaluate recipes for accuracy and compliance. Pricing starts at **\$100 per recipe** for nutrition analysis, with allergen claims analysis available for an **additional \$100 per recipe**.

Email [Brittany Craft, RD, LDN](mailto:Brittany.craft@ochsner.org)
Brittany.craft@ochsner.org

SERVICES INCLUDE

Recipe Analysis

- Restaurant Menus
- Cookbooks
- New Product Development
- Food Manufacturers

Allergen and Nutrient Claim Analysis

- Restaurant Menus
- Cookbooks
- New Product Development
- Food Manufacturers

Nutrition Facts Labels

- Develop nutrition facts labels for product labels, menus, cookbooks and more

Nutrition Facts	
Serving Size 50g	
Amount per serving	
Calories 235	Calories from fat 12
%	
Total fat 2g	4%
Saturated fat 2g	4%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 19g	3%
Dietary Fiber 2g	6%
Sugars 17g	
Protein 29g	
Vitamin C 35%	Vitamin A 20%
Calcium 5%	Zinc 5%

Email

Brittany Craft, RD, LDN

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Receive credible, professional nutrition information with guaranteed accuracy and FDA compliance. Our team manages the entire process from start to finish, providing a customized, confidential plan based on your project needs. Flexible installment payments are available to make the process simple and stress-free.

"The Eat Fit Team simply over-exceed our expectations with their timely and precise services, needless to say their professional attitude!"

-JP Pigeon, Pigeon Catering

"I would highly recommend The Eat Fit Team; her professional team has become a valuable asset to our organization."

- Reid Nolte, Director of Marketing & Brand Strategy, PJ's Coffee of New Orleans

