**Exemption Category 6**

**Taste and Food Quality Evaluation and Consumer Acceptance** [**45 CFR 46.104(d)(6)**](https://www.ecfr.gov/current/title-45/part-46/section-46.104#p-46.104(d)(6))

This exemption is used for taste and food quality evaluation and consumer acceptance studies:

(i) If wholesome foods without additives are consumed, or

(ii) If a food is consumed that contains a food ingredient at or below the level and for a use found to be safe, or agricultural chemical or environmental contaminant at or below the level found to be safe, by the Food and Drug Administration or approved by the Environmental Protection Agency or the Food Safety and Inspection Service of the U.S. Department of Agriculture.

**Protocol Title** Click or tap here to enter text.

**Principal Investigator Name** Click or tap here to enter text.

**Faculty Sponsor Name (if applicable)** Click or tap here to enter text.

**1.  Does this protocol involve a taste and food quality evaluation and or consumer acceptance study?**

[ ] **Yes - (continue to 2)**

[ ] **No** – [This project does not qualify for Exemption 6.]

**2.  For the research to qualify for exemption 6 one of the options below must be true. Please indicate which applies:**

[ ] Wholesome foods without additives are consumed or

[ ] A food is consumed that contains a food ingredient at or below the level found to be safe, or agricultural chemical or environmental contaminant at or below the level found to be safe by the Food and Drug Administration, or approved by the Environmental Protection Agency or the Food Safety and Inspection Service of the U.S. Department of Agriculture.

**3. Provide a summary of your research:.**

**3a. Include the study objectives & purpose:**

**3b. Describe the participant population and process for recruitment:**

**3c. Describe study procedures including:** the anticipated time commitment for each study procedure; if procedures are conducted in person or virtually, including on what platforms they are hosted; if any activities are recorded (audio and/or video), please include programs used for recording and transcription**.**

**3d. Data storage and analysis including:** storage locations, physical and electronic security, who has access to the data, how long it will be stored, and data sharing.