

Order of analyses FOOD

Purchaser

Customer: _____

Customer no.: _____

Address: _____

Postcode City: _____

Country: _____

Telephone: _____

Contact: _____

Position/function: _____

Tel. direct: _____

E-mail: _____

Your reference: _____

Pre-analysis consultation requested

Billing address

Customer Following address

Customer: _____

Contact: _____

Street: _____

Postcode City: _____

Country: _____

E-Mail: _____

Invoice by: e-mail mail

Report (e-mail = standard)

German English French

Additionally by mail

Add. copy by e-mail to: _____

No.	Sample name	Lot/batch no.	Material (for example meat, milk, vegetable, mixed product, etc.)	Add. Information	To be stored (RT, 5°C, -20°C)
1					
2					
3					
4					
5					

Delivery date: Standard (ca. 5 working days) Express (≤ 3 working days), 50% surcharge. Latest date: _____
 Confirmed advance notification required!

Comments: _____

Assignment to examine the above samples in accordance with the scope of testing.

Date: _____

Signature: _____

Purpose of analysis:

Quality control

Storage test

Other _____

Nutrients

Nutrients and energy values

- Package a («the big 4»)
- Package b («the big 8»)

Nutrients (separately)

- Water
- Water (Karl Fischer)
- Residue on drying
- Ash
- Sodium
- Protein
- Total fat
 - of which fatty acids
 - Satur. fatty acids
 - Mono uns. fatty acids
 - Poly uns. fatty acids
- trans-fatty acids
- Total dietary fibre (roughage)
- Carbohydrates a, b
 - of which sugar
- Cholesterol
- Starch
- Inulin
- Sodium chloride

Carbohydrates

- D-Fructose
- D-Glucose
- Lactose
- Maltose
- Sucrose

Fat indices

- Butter fat/Milk fat
- Composition of fatty acids
- Free fatty acids
- Oxidative stability
- Peroxide value
- Acidity
- Dropping point

Additives

Vitamins

Please indicate reference

- A Retinol _____
- β-Carotene _____
- B₁ Thiamine _____
- B₂ Riboflavine _____
- a, b B₅ Pantothenic acid _____
- B₆ Pyridoxine _____
- B₁₂ Cyanocobalamin _____
- a, b C Ascorbic acid _____
- b D₃ Cholecalciferol _____
- a, b E α-Tocopherol _____
- a, b Tocopherols (α, β, γ, δ) _____
- b B_c Folic acid _____
- H Biotin _____
- PP Niacin, _____
- Niacinamide _____
- K₁ Phylloquinone _____

Macro/micro elements Please indicate

- a, b Ca Calcium _____
- Cl⁻ Chloride _____
- Cr Chromium _____
- Fe Iron _____
- F⁻ Fluoride _____
- I Iodine _____
- K Potassium _____
- Cu Copper _____
- Mg Magnesium _____
- Mn Manganese _____
- Na Sodium _____
- P Phosphorus _____
- Se Selenium _____
- Zn Zinc _____

Amino Acids

- Total analysis without Trp
- Total analysis with Trp
- Free amino acids

Preservatives

- Benzoic acid
- Sorbic acid
- Sulfuric acid (SO₂)

Foreign Substances

Pesticides

- Multimethod pesticides
- Chlormequat (CCC)
- Dithiocarbamates as CS₂
- Single pesticide residue
- Surface treatment agents
- Phosphoric esters

Fumigants

- Bromide
- Phosphine

Mycotoxins

- Aflatoxins (B1, B2, G1, G2)
- Aflatoxin M1
- Fumonisin B1, B2
- Ochratoxin A
- Deoxynivalenol DON
- Zearalenone ZON
- Patulin
- Trichothecenes (DON, ZON, T2, HT2)

Heavy Metals

- Arsenic
- Lead
- Cadmium
- Nickel
- Mercury

Allergens

- Gluten/Prolamines
- Crustaceans
- Egg
- Peanut
- Hazelnut
- Lupin
- Almond
- Milk
- Mustard
- Sesame
- Soya

GMO

- GMO-Screening
- GMO-Soya
- GMO-Corn
- GMO-Soya and Corn
- GMO-Rape

Microbiology

Analysis of Micro-Organisms

- Aerobic germs, mesophiles
- Anaerobic germs
- Aerobic foreign germs
- Aerobic spores
- Anaerobic spores
- Bacillus cereus
- Campylobacter spp.
- Clostridia (sulfite reducing)
- Clostridium perfringens
- Coliform germs
- Enterobacteriaceae
- Enterococcus sp.
- Escherichia coli
- Yeasts
- Lactic acid bacteria
- Listeria monocytogenes qualitative
- Listeria monocytogenes quantitative
- Pseudomonads
- Ps. aeruginosa
- Moulds
- Salmonella sp.
- Staphylococcus aureus (coagulase positive)
- Staph. entero Toxins
- Bac. cereus Toxins

Various

- Nitrate
- pH-value
- Water activity
- Density/Extract
- Acrylamide
- Carnitine
- Melamine/Cyanuric acid
- Inositol
- Choline
- Taurine

Further analyses: _____