

Order of analyses FOOD

All sections of the form marked * contain mandatory fields and must be answered to ensure successful completion of the task.

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: _____
Address: _____
Postcode City: _____
Country: _____
E-mail: _____
Invoice by: E-Mail Mail

Report (e-mail = standard)

German English French
 Copy by e-mail to: _____ Additionally by mail
Add. E-Mail: _____

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

Delivery date: *

Standard (parameter-specific) Express (≤ 3 working days), 50 % surcharge Confirmed advance notification required! Latest date: _____

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
 – Polyuns. fatty acids
 trans-fatty acids
 Total dietary fibre (roughage)
 Carbohydrates
 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

- A Retinol
 β-Carotene
 B₁ Thiamine
 B₂ Riboflavine
 B₅ Pantothenic acid
 B₆ Pyridoxine
 B₁₂ Cyanocobalamin
 C Ascorbic acid
 D₃ Cholecalciferol
 E α-Tocopherol
 Tocopherols (α,β,γ,δ)
 B₉ Folic acid
 H Biotin
 PP Niacin, Niacinamide
 K₁ Phylloquinone

Macro/micro elements

- 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 Try
 Total analysis with Try
 Free amino acids

Preservatives

- Benzoic acid
 Sorbic acid
 Sulfuric acid (SO₂)

Please indicate reference values!

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Foreign Substances

Pesticides

- Multimethod pesticides
 Chlormequat (CCC)
 Dithiocarbamates as CS₂
 Individual pesticide
 Surface treatment agents
 Phosphoric acid ester

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 jejuni
 Clostridia (sulfite reducing)
 Clostridium perfringens
 Coliform germs
 Enterobacteriaceae
 Enterococcus sp.
 Escherichia coli
 Yeasts
 Lactic acid bacteria
 Listeria monocytogenes qualitative
 Listeria monocytogenes quantitative
 Pseudomonas
 Ps. aeruginosa
 Moulds
 Salmonella sp.
 Staphylococcus aureus (coagulase positive)
- Staph. Entero Toxine
 Bac. cereus Toxin

Various

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

Further analyses: