

# Order Form



# nutrilab

Sample pick-up: +31 (0)180 446304

<b>Client details</b>	
Name: _____	Zipcode: _____
Contactperson: _____	City: _____
Address: _____	Phone / fax / e-mail: _____

<b>Sample information</b>	
Sample description _____	Project number _____
Matrix _____	Sampler _____
Sampling date + time _____	Best before _____
Production date _____	Sealed Yes / No _____
Amount _____	

Results available on _____	Comments _____
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Chemical tests		Microbiological tests		Chemical tests	
Ash (in HCl insoluble)	210	Aerobic Mesophylic Count 30° C	731	Aflatoxin B1 (B2, G1, G2)	9350
AW-value	45	Anaerobic Count	737	Arsenic [As]	6033
Energy value	1020	Bacillus cereus 30° C	744	Benzoë acid	341
Fluorid	14060	Campylobacter	746	Cadmium [Cd]	6048
Carbohydrates	331	Clostridium perfringens 37° C	748	Calcium [Ca]	6020
Lactose	319/21	Clostridia (sulfite reducing)	750	Chlorid [Cl]	426
NIR (Nearby Infra Red detection)	801 e.v.	Coliforms 30° C	755	Cobalt [Co]	6027
Nitrate	14140	Coli like, thermo latent 44° C	756	DON (deoxynivalenol)	358
Nitrite	14141	E.coli 44° C	764	Phosphorus [P]	6015
NSI	81	E.coli O157:H7	8665	Fumonisin B1 (B2)	361
PCB's (Dioxin like)	1373	Enterobacteriaceae 37° C, counting	760	GMO-screening (PCR)	1510
Peroxid value	515	Enterobacteriaceae 37° C, limit	761	GMO fast kit, Roundup Ready soy	1501
Polymerized triglycerides	530	Enterobacter sakazakii 44° C	758	GMO-soy-quantitative (PCR)	1511
Crude Ash	200	Yeast 25° C	771	Iron [Fe]	6026
Crude Protein (Kjeldahl / DUMAS)	50/52	Lactobacillus spp 30° C	768	Isoflavones	671
Crude Fat	100/120	Legionella, excl. Typing	780	Potassium [K]	6019
Crude Fiber	150	Listeria monocytogenes, counting	783	Copper [Cu]	6029
Sugar, total	300	Listeria monocytogenes, limit	784	Mercury [Hg]	6080
Sugar pattern	312	Lactic acid bacteria, mesophylic 30° C	766	Lignans	694
Sulfite	14198	Salmonella (PCR)	785	Lead [Pb]	6082
Trypsin inhibition activity	375	Salmonella (ISO)	788	Magnesium [Mg]	6012
Urease activity	380	Salmonella typing	798	Manganese [Mn]	6025
Impurities	505	Moulds 25° C	772	Sodium [Na]	6011
Fatty acid composition (FAME's)	540	Staphylococcus, coagulase positive, counting	793	Ochratoxin (OTA)	363
Moisture	1/14	Staphylococcus, coagulase positive, limit	799	Organic acids (soluble in water)	9410
Moisture and volatile matters	500	Sulfite reducing bacteria 37° C	750	Patulin	364
Nutrition values	1001/13	anti-microbial activity	796	Sorbic acid	345
Dietary fiber (enzymatic)	190	<b>Sustainability analysis, start date: .....</b>		<b>Vitamins: .....</b>	
Free fatty acids (FFA)	510	<b>Storage temperature / traject: .....</b>		Zearalenone (ZEA)	397
Starch, soluble	256			Zinc [Zn]	6030
Starch, total	250				
Salt	425				
Presence of animal proteins	451	Gluten-allergens (ELISA)	10214	<b>Additional: .....</b>	
Microscopic determination	450	Peanut-allergens (ELISA)	10484		
Purity, microscopic	459	<b>Allergens: .....</b>			

Sample size: Dry products minimum 200 grams Products with high moisture content: 500 grams

F2\_VB011\_UK vs 16 (22-07-2011)

Nutrilab bv  
 Postbus 7, 4284 ZG Rijswijk  
 Burgstraat 12, 4283 GG Giessen  
 t. (0183) 44 63 05  
 f. (0183) 44 25 97

info@nutrilab.nl  
 www.nutrilab.nl  
 KvK 18114291  
 BTW NL002007654B01



Order date : .....

Signature : .....