



SAMPLE SUBMISSION FORM

CLIENT INFORMATION

Company Name: _____

Contact Name: _____

Address: _____

City/State/Zipcode: _____

Phone: _____ Cell: _____

Email*: _____

* Please note all reports are sent via email unless requested otherwise

Authorizing Signature: _____ Date: _____

LAB INFORMATION

(LAB USE ONLY)

Submission Date: _____ Time: _____

Received by: _____

Courier: _____

Receipt Temp: _____ Storage Temp: _____

Thermometer: _____

Payment Status: _____

(LAB USE ONLY)

SAMPLE #	SAMPLE DESCRIPTION	NET WT.	LOT #/CODE	PRODUCTION DATE/TIME	EXPIRY DATE	TEST CODE NUMBERS	REPORT #	SAMPLE ID
1								
2								
3								

USE BELOW TEST CODE NUMBERS

MICROBIOLOGY

1. Aerobic (Standard) Plate Count
2. Anaerobic Plate Count
3. Bacillus cereus
4. Bacterial Identification
5. Campylobacter
6. Clostridium perfringens
7. Clostridium botulinum
8. Coliform
9. E. coli
10. E. coli O157:H7
11. Enterobacteriaceae
12. Heterotrophic Plate Count
13. Heteroferment. Lactobacillus
14. Lactic Acid Bacteria
15. Listeria species
16. Listeria monocytogenes
17. Pseudomonas
18. Psychrotrophs
19. Residual Bacteria Count (Sponge/Swab)
20. Salmonella species
21. Staphylococcus
22. Shiga Toxin Producing E.coli (STEC)
23. Vibrio
24. Water Potability
25. Yeast
26. Mold

CHEMISTRY

27. Alcohol (ABV)
28. Ascorbic Acid
29. Brix
30. Caffeine
31. Calcium
32. Chloride
33. Chlorine
34. Conductivity
35. Copper
36. Heavy Metals
37. Histamine
38. Iron
39. Lead
40. Magnesium
41. Mercury (Total)
42. Nitrites
43. Nitrates
44. Oil & Grease
45. Oxygen
46. Peroxide Value
47. Phosphate
48. Potassium
49. pH
50. % Salt
51. Sodium

ALLERGEN

52. Solids
53. Total Sugar
54. Sugar Profile
55. Sulfates
56. Sulfites
57. Titratable Acidity
58. Turbidity
59. TVBN
60. Vitamin D
61. Water Activity (aW)
62. Water Phase Salt
63. Zinc
64. Aflatoxin
65. Crustacea
66. Dairy
67. Egg
68. Gluten
69. Mustard
70. Peanuts
71. Soy
72. Multi Tree Nuts

PROXIMATE

73. Ash
74. Calories
75. Carbohydrates
76. Cholesterol
77. Fat
78. Fatty Acid Profile
79. Free Fatty Acids
80. Fiber (Dietary)
81. Fiber (Crude)
82. H/P
83. Moisture
84. Protein

OTHER

85. Shelf Life Evaluation
86. Accelerated Shelf Life
87. Shelf Life Extension Consulting
88. Spoilage Investigations
89. Lab-Based Nutrition Evaluation
90. Database Nutritional Evaluation
91. Ingredients Statement Consulting
92. Organoleptic Analysis
93. Consulting Services
94. Foreign Matter ID

☐ Other Service (Specify): _____

For a full list of our services, please visit our website: www.advancedfoodlabs.com

Result Turnaround: ☐ Standard ☐ RUSH (50% Surcharge) ☐ RUSH PRIORITY (100% Surcharge)

Notes/Comments/Special Requirements: _____



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(LAB USE ONLY)

SAMPLE #	SAMPLE DESCRIPTION	NET WT.	LOT #/CODE	PRODUCTION DATE/TIME	EXPIRY DATE	TEST CODE NUMBERS	REPORT #	SAMPLE ID
4								
5								
6								
7								
8								
9								
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11								
12								
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14								
15								