

REQUEST FOR LABORATORY ANALYSIS

ALAB SERVICE AGREEMENT

6 University Avenue, INN249, Wolfville, Nova Scotia B4P 2R6
 p: 902 698 1012 e: alab@acadiau.ca w: alab.acadiau.ca



Client Information

Name: _____ Organization: _____
 Email for Results: _____ Address: _____
 Email for Invoice: _____ Phone: _____

- ALAB collects non-identifiable data for ongoing statistical analysis and academic-related activities to better characterize products and improve our service offerings.
- ALAB is required to report on its activities, including the names of clients using ALAB services. If you would like to exclude your company name from reporting activities, please notify ALAB staff via email - alab@acadiau.ca. Please note that company-specific testing results are confidential and will not be released.

NOTES:

Sample Volume – minimum volumes listed. If multiple tests are required, please enquire about volume required.

- Beverages – Minimum 150 mL
- Solid Produce – Minimum 200 g
 - Representative samples should be taken from at least 4 locations from the batch depending on sample type

Samples will be retained for a maximum of 5 business days after results have been sent.

If you have any detailed instructions, requests not covered by the sample submission form, or other questions or concerns regarding sample analysis, contact ALAB at 902-698-1012 or alab@acadiau.ca

For ALAB Use:			Batch numbers
Temperature Rec'd & Stored	R:	S:	
Date & Time Rec'd			
Received by			Data Send Date
Logged?			
Comments & Notes			

Client Sample ID	Sample Type	Comment	Sorbate added?
Ex. <i>Batch 1</i>	<i>Kombucha</i>	<i>ABV check</i>	<i>no</i>
1			
2			
3			
4			
5			
6			
7			
8			
9			
10			

Analyses Required	Sample ID										
	Price	1	2	3	4	5	6	7	8	9	10
pH ^{AT}	\$7	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Brix	\$7	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Density/Specific Gravity ^{AT}	\$7	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Turbidity ^{AT}	\$7	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Alcohol by Volume ^{AT}	\$28	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Alcohol by Volume - cream/dairy-based sample	\$28	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Caffeine	\$53	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Sugars Profile ^{AT}	\$44	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Total Reducing Sugars* ^{AT}	\$28	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Organic Acids Profile	\$50	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Single Organic Acid	\$28	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Total Acidity ^{AT}	\$28	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Volatile Acidity ^{AT}	\$28	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Total Anthocyanins	\$33	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Total Polyphenols	\$33	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Curcumins	\$55	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Calories & Carbohydrates*	\$94	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Yeast Count & Viability	\$44	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

AT: Accredited Test HST not included in pricing See Pg 3 for bulk rates

*For Kombucha and Ready-to-Drink alcoholic beverages only (no cream liqueurs or solid foods)

ALAB Packages:

- Basic Analyses:
 - pH^{AT} - pH Meter - \$7
 - Brix - Digital Density Meter - \$7
 - Density^{AT} - Digital Density Meter - \$7
 - Turbidity^{AT} - Nephelometer - \$7
- Alcohol by volume^{AT} - Alcolyzer (NIR/Density) - \$28
- Alcohol by volume - Cream/dairy-based samples - Skalar Continuous Flow Analyzer - \$28
- Caffeine - HPLC-UV-Vis - \$53
- Sugars Profile^{AT} - HPLC-RI - Fructose, Glucose, Galactose, Sucrose, Maltose, Lactose - \$44
- Total Reducing Sugars^{AT} - Skalar Continuous Flow Analyzer - \$28
- Organic Acids Profile - HPLC-UV-Vis - Oxalic, Tartaric, Malic, Lactic, Acetic, Citric, Succinic Acids - \$50
- Single Organic Acid - HPLC-UV-Vis - \$28
- Total Acidity^{AT} - Skalar Continuous Flow Analyzer - \$28
- Volatile Acidity^{AT} - Skalar Continuous Flow Analyzer - \$28
- Total Anthocyanins - Spectrophotometer - \$33
- Total Polyphenols - Spectrophotometer - \$33
- Curcumins - HPLC-UV-VIS - \$55
- Yeast Count/Viability - Beckman Vi-Cell XR - \$44
- Calories and Carbohydrates - AOAC methods, ABV measurement included - \$94

Bulk rates – Submission of 5 or more samples will result in a 5% discount, 10 or more samples will be discounted 10%, and 20 or more samples will be discounted 15%. Bulk rates only apply to same-type analysis submitted simultaneously. Bulk rates do not apply to assays priced at less than \$10/assay.

Turnaround Times:

Depending on sample receipt, analyses needed and lab capacity, the sample testing takes between 3 – 10 business days. Upon testing completion, a Certificate of Analysis will be emailed as a PDF attachment.

Submitting Samples:

Step 1 Complete the ALAB Service Agreement form on pages 1 & 2 (either by hand or in Acrobat using the fill and sign function).

Step 2 Print the completed ALAB Service Agreement form and place inside a suitable shipping box containing the sample(s). Juice or samples that are fermenting must be shipped/delivered on ice.

Step 3 Clearly label the sample(s) with your Client Sample ID indicating the type of product and a number
Note: a minimum of 150 mL of each sample is required – see page 1

Step 4 Affix the shipping label below to the box. Wrap bottles individually if mailing.

Step 5 Mail or drop off the sample(s) – please email ahead of time if dropping off samples.

Drop off at David Huestis Innovation Pavilion (between 8:30 and 4:30, or by special arrangements) Enter main doors of Elliott Hall (6 University Ave.). Take the stairs on the left to the second floor McCain Commons. Cross the walkway to Room 249 (alab). If no one is there, leave the package outside the lab – please email alab@acadiau.ca or text 902-698-1012 to notify the lab technician that it has been left.

Step 6 ALAB staff will analyze the sample(s) within the standard turnaround time.

Step 7 ALAB staff send results when the analysis is completed and will invoice to the client at the end of the month, payment is requested immediately.

Shipping Label:

SHIP TO:



ALAB

Acadia University

15 University Avenue
Wolfville, NS, Canada
B4P 2R6