

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.
- Please check this box if you are using the results of this analysis for product research & development.**

NOTES:

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

- Spirits – Minimum 150 mL
 - Liquor Corporation Panel testing requires one full retail packaged product.

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.	Rum-Batch1		Barrel Sample									no
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"/>	
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"/>	
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"/>	
Total SO ₂ ^{AT}	\$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"/>	
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"/>	
Volatile Acidity	\$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"/>	
Colour Profile	\$17	<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"/>	
Calories and 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"/>	
Ethyl Carbamate ^{AT}	\$143	<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"/>	
Metals ^{AT} (As, Cd, Co, Cu, Pb)	\$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"/>	
Synthetic Dyes ^{AT} (9 dyes, see below)	\$66	<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"/>	
Higher Alcohols* ^{AT} (8 alcohols, see below)	\$193	<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"/>	
Methanol* ^{AT}	\$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"/>	
Acetaldehyde* ^{AT} , Ethyl acetate* ^{AT} , Methanol* ^{AT}	\$83	<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"/>	
LC Panel – see pg 3	\$225	<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 *For samples with less than 30g/L sugar content HST not included in pricing See Pg 3 for bulk rates

ALAB Analyses:

Spirits

- Basic Analyses:
 - pH^{AT} - pH Meter - \$7
 - Density/Specific Gravity^{AT} - Digital Density Meter - \$7
- Alcohol by volume^{AT} – Alcoalyzer (NIR/DMA) - \$28
- Alcohol by volume - Cream/dairy-based samples - Skalar Continuous Flow Analyzer - \$28
- Total SO₂^{AT} - Skalar Continuous Flow Analyzer - \$33
- Sugars Profile - HPLC-RI - Fructose, Glucose, Galactose, Sucrose, Maltose, Lactose - \$44
- Total Reducing Sugars^{AT} - Skalar Continuous Flow Analyzer - \$28
- Organic Acids Profile - HPLC-UV-Vis - Tartaric, Malic, Lactic, Acetic, Citric, Succinic Acids - \$50
- Volatile Acidity - HPLC-UV-Vis - \$28
- Colour Analysis - Spectrophotometer - \$17
- Caffeine - HPLC-UV-VIS - \$53
- Calories & Carbohydrates for Ready-to Drink only (no cream liquor) - AOAC methods, ABV analysis included - \$94
 - Note: Carbohydrate measurement is total carbohydrates. If sugar values are required please select total reducing sugars (\$28) or sugars profile (\$44) as well.
- Ethyl Carbamate^{AT} - GC-MS - \$143
- Metals^{AT} (Arsenic, cadmium, cobalt, copper, lead) - ICP-MS - \$94
- Synthetic Dyes^{AT} – Quantitative: Indigo carmine, tartrazine, allura red, amaranth, sunset yellow, fast green, brilliant blue, erythrosin B. Presence/Absence: Patent blue V - \$66
- Higher Alcohols^{AT} – GC-FID – Acetaldehyde, Ethyl acetate, Methanol, 1-Butanol, 1-Propanol, Isobutanol, Isoamyl alcohol, Ethyl lactate - \$193
 - Note: For products containing less than 30 g/L sugar
- Methanol^{AT} – GC-FID - \$55
 - Note: For products containing less than 30 g/L sugar
- Acetaldehyde^{AT}, Ethyl acetate^{AT}, Methanol^{AT} – GC-FID - \$83
 - Note: For products containing less than 30 g/L sugar
- Liquor Corporation Panel - \$225
 - Includes: Alcohol, methanol, total reducing sugar, ethyl carbamate, arsenic, cadmium, cobalt, lead, and synthetic dyes (if applicable). Please provide 1 bottle/can of retail packaged product.
 - **Note:** To ensure that the Certificate of Analysis (CoA) provided for the Liquor Corporation Panel will be accepted by the jurisdiction/country you want to be listed with, it is your responsibility to check the listing requirements.

Bulk rates

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

Turnaround Times

Typical turnaround time is 3-10 business days after receipt of samples and forms. Volume of testing may affect turnaround times.

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: See Page 1 for minimum sample volumes.
- 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