

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 benefit the industry. Your company's identity will ALWAYS remain anonymous. You may choose to opt-out from this type of data collection by checking this box .
- Perennia can provide interpretation of the lab results for commercial producers through the services of the Winemaking and Innovation Specialist, Neslihan Ivit. There is no additional cost for the interpretation.
- Agree Disagree I agree to release my data to the Perennia Winemaking and Innovation Specialist for assistance in interpreting my results. Results will be shared confidentially.

NOTES:

Sample Volume:

- Wine/Cider/Mead – Minimum 120 mL – More will be needed for Cold/Heat Stability and Calorie Testing
- Must/Juice – Minimum 120 mL
- Grape – 200 Grape Berries – See page 3 for further grape analysis information

Grape Ripening Analysis:

In order to avoid overnight sample refrigeration and allow same day processing of the samples ALAB will accept grape and juice samples from **9 am to 3 pm**. Wine samples will be accepted from 9 am to 5 pm as usual.

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

For ALAB Use:		Batch numbers
Temperature Rec'd		
Date Received		
Time Received		
Received by		Data Send Date:
Comments & Notes		

Sample Type abbreviations: White Wine-**WW**, Red Wine-**RW**, Grapes-**G**, Must-**M**, Must Under Fermentation-**MUF**, Cider-**C**, Mead - **D**

Client Sample ID	Sample Type	Comment – is sample 100% grape?										Sorbate added?
Ex. WWbatch1	WW	Pre-bottling sample, 100% grape										yes
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	\$6	<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	\$6	<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	\$6	<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"/>	
Conductivity and TDS	\$6	<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	\$6	<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"/>	
Rapid*	\$25	<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"/>	
Classical – Wine, Mead, Cider	\$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"/>	
China Export	\$75	<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	\$40	<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	\$25	<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"/>	
Free and Total SO2	\$30	<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	\$15	<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"/>	
YAN	\$30	<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"/>	
Grape Ripening	\$25	<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	\$85	<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	\$30	<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	\$30	<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**	\$40	<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	\$45	<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"/>	
Cold Stability	\$22	<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"/>	
Heat Stability	\$22	<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"/>	

See Pg 3 for package descriptions & combination/bulk package pricing**Rapid analysis by FOSS is currently only available for Grape Wine and Must – Results are next business day. ***Not available for ciders

Rush analysis \$25 additional cost – please check availability prior to submitting samples. Normal turnaround time is 5 business days

ALAB Packages:

- Basic Analyses:
 - pH - pH Meter - \$6
 - Brix - Refractometer - \$6
 - Density - Digital Density Meter - \$6
 - Conductivity and Total Dissolved Solids - Conductivity Meter - \$6
 - Turbidity - Nephelometer - \$6
- Rapid Analysis by FOSS (FTIR) - \$25

<u>Must/Grape/Berry</u>		<u>Wine (100% grape based)</u>	
Brix	Total Acidity	Ethanol	Total Acidity (pH 8.2)
Specific Gravity	Volatile Acidity	Density	Free & Total SO ₂
Glucose+Fructose	Potassium	Glucose+Fructose	Volatile Acidity
Potential Alcohol	Organic Acids (Tartaric & Malic)	Reducing Sugar	Colour (A420, A520, A620)
pH	YAN	pH	Hue & Intensity Organic Acids (Tartaric, Malic, Lactic, Citric)

- Classical by Skalar Continuous Flow Analyzer (Grape wine, fruit wines, cider, mead) - Ethanol, Total Acidity, Volatile Acidity, Total Reducing Sugar, Sorbic Acid, Free SO₂, Total SO₂, pH - \$50
- China Export - Classic package + Molecular SO₂, Total Volume, Specific Gravity, and Total Dry Matter - \$75
- Yeast Count/Viability - Beckman Vi-Cell XR - \$40
- Alcohol by volume - Skalar Continuous Flow Analyzer - \$25
- Free and Total SO₂ - Skalar Continuous Flow Analyzer - \$30
- Colour Analysis - Spectrophotometer - Absorbance at 280, 420, 520, 620 nm and calculated Hue and Intensity for Red Wines - \$15
- YAN (Yeast Assimilable Nitrogen) - Enzymatic Kit - \$30
- Grape Ripening - FOSS (FTIR) - \$25
- Calories and Carbohydrates - AOAC methods, ABV analysis included - \$85
- Total Anthocyanins - Spectrophotometer - \$30
- Total Polyphenols - Spectrophotometer - \$30
- Sugars* - HPLC-RI - Glycerol, Fructose, Glucose, Galactose, Sucrose, Maltose, Lactose - \$40
- Organic Acids - HPLC-UV-Vis – Oxalic, Tartaric, Malic, Lactic, Acetic, Citric, Succinic Acids - \$45
- Cold Stability - 30-minute contact time conductivity with potassium bitartrate at 0C or 4C - \$22
- Heat Stability - 2 hour hold at 80C with turbidity measurements - \$22

Bulk rates – Submission of 5 or more samples will result in a 5% discount, 10 or more samples will be discounted 10%.

Turnaround Times:

Foss Rapid Analysis – Next Business Day (from receipt of samples & submission form)

Other Packages – Five Business Days (from receipt of samples & submission form)

*Not available for Cider

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 120 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 and 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