

REQUEST FOR LABORATORY ANALYSIS

Food and Beverage (Non-Alcoholic)

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 analysis for product development.**

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 | | | |
| Logged? | | | Data Send Date |
| Comments & Notes | Order ID: | | |
| | | | |

| Client Sample ID | Sample Type | Comment/Specify | 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 | | | | | | | | | | | |
| | Sample ID | | | | | | | | | | |
| Analyses Required | Price | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
| pH ^{AT} | \$8 | <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 | \$8 | <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} | \$8 | <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} | \$8 | <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 ^{AT} | \$8 | <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} | \$31 | <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 | \$31 | <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 ^{AT} | \$59 | <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 SO ₂ ^{AT} | \$37 | <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} | \$49 | <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} | \$31 | <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 | \$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"/> |
| Single Organic Acid; specify | \$31 | <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} | \$31 | <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} | \$31 | <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"/> |
| Sorbic Acid ^{AT} | \$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"/> |
| Total Anthocyanins | \$37 | <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 | \$37 | <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 | \$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"/> |
| Calories & Carbohydrates* | \$104 | <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"/> |
| Nutrition Panel* | \$175 | <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) | \$104 | <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 Metal; specify | \$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"/> |
| Cations (Na, K, Mg, Ca, Fe) | \$61 | <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 Cation; specify | \$49 | <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} ; see below | \$73 | <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"/> |
| *For Kombucha and Ready-to-Drink alcoholic beverages only (no cream liqueurs or solid foods) | | | | | | | | | | | |

| Analyses Required | Price | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
|--------------------------------|-------|--------------------------|--------------------------|--------------------------|--------------------------|--------------------------|--------------------------|--------------------------|--------------------------|--------------------------|--------------------------|
| Single Alcohol (e.g. Methanol) | \$61 | <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 Profile; see below | \$104 | <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; see below | \$185 | <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 - \$8
 - Brix - Digital Density Meter - \$8
 - Density^{AT} - Digital Density Meter - \$8
 - Turbidity^{AT} - Nephelometer - \$8
 - Conductivity^{AT} - Conductivity Meter - \$8
- Alcohol by volume^{AT} - Alcoalyzer (NIR/Density) - \$31
- Alcohol by volume - Cream/dairy-based samples - Skalar Continuous Flow Analyzer - \$31
- Caffeine^{AT} - HPLC-UV-Vis - \$59
- Free and Total SO₂^{AT} - Skalar Continuous Flow Analyzer - \$37
 - **Note:** Samples requiring SO₂ analysis will be run on the Skalar on a next-day basis, as the reagent prep needs to be done 24 hrs in advance. Samples for SO₂ can be run Tuesday-Friday as long as we have advance notice to prepare the reagent.
- Sugars Profile^{AT} - HPLC-RI - Fructose, Glucose, Sucrose, Maltose, Lactose - \$49
- Total Reducing Sugars^{AT} - Skalar Continuous Flow Analyzer - \$31
- Organic Acids Profile - HPLC-UV-Vis - Oxalic, Tartaric, Malic, Lactic, Acetic, Citric, Succinic Acids - \$55
- Single Organic Acid - HPLC-UV-Vis - \$31
- Total Acidity^{AT} - Skalar Continuous Flow Analyzer - \$31
- Volatile Acidity^{AT} - Skalar Continuous Flow Analyzer - \$31
- Sorbic Acid^{AT} - HPLC-UV-Vis - \$25
- Total Anthocyanins - Spectrophotometer - \$37
- Total Polyphenols - Spectrophotometer - \$37
- Curcumins - HPLC-UV-VIS - \$75
- Calories and Carbohydrates - AOAC methods, ABV measurement included - \$104
 - **For Kombucha and Ready-to-Drink Products only**
 - **Note:** Total carbohydrate value is given, if total sugar value is also required, please add total reducing sugar (\$31) or sugar profile (\$49) to your request.
- Nutrition Panel - \$175
 - **For Kombucha and Ready-to-Drink Products only**
 - **Includes:** % ABV, Calories and carbohydrates as above, total reducing sugar, cations (sodium, calcium, magnesium, potassium, iron).
 - **Note 1:** The report will include a statement that fat is not expected in this product. If the presence of fat is uncertain, we can subcontract this test for an additional fee.
 - **Note 2:** The report will include a statement that protein is not expected in this product. If the presence of protein is uncertain, we can add this test for an additional fee.
 - **Note 3:** ALAB does not issue formal nutrition facts tables (NFTs). NFTs can be created from values on the COA.
- Cations (Sodium, Calcium, Magnesium, Potassium, Iron) - ICP-MS - \$61
- Single Cation - ICP-MS - \$49

- Metals^{AT} (Arsenic (As), cadmium (Cd), cobalt (Co), copper (Cu), lead (Pb)) - ICP-MS - \$104
- Single Metal - ICP-MS - \$55
- Higher Alcohols - GC-FID - Acetaldehyde, Ethyl acetate, Methanol, 1-Butanol, 1-Propanol, Isobutanol, Isoamyl alcohol, Ethyl lactate - \$185
 - Note: For products containing less than 30 g/L sugar
- Methanol - GC-FID - \$61
 - Note: For products containing less than 30 g/L sugar
- Alcohol Profile - GC-FID- Acetaldehyde, Ethyl acetate, Methanol - \$94
 - Note: For products containing less than 30 g/L sugar
- Synthetic Dyes – Quantitative: Indigo carmine^{AT}, tartrazine^{AT}, allura red^{AT}, amaranth^{AT}, sunset yellow^{AT}, fast green^{AT}, brilliant blue^{AT}, erythrosin B^{AT}. Presence/Absence: Patent blue V - \$73

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 assays priced at less than \$20/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 9:00 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