

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

Lab use only:

Receiving Date:

Lab Batch #

Received By:

Client Information

Organization:

Name:

Address:

Email:

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 .
- ALAB can provide interpretation of the lab results for commercial producers through the services of the Wine Quality Specialist, Neslihan Ivit. The Wine Quality Specialist position is a unique collaboration between Acadia and Perennia, intended to help maximize the quality of the wine produced in Nova Scotia. There is no additional cost for the interpretation.
- Agree Disagree I agree to release my data to the Perennia Wine Quality Specialist for assistance in interpreting my results. Results will be shared confidentially.

NOTES:

Sample Volume:

- Wine/Beer/Cider/Mead/Spirits – Minimum 120 mL
- Must/Juice – Minimum 120 mL
- Grape – 200 Grape Berries – See page 3 for further grape analysis instructions

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

This Sample Submission form is two pages – please make sure you fill out and submit both pages.

Sample Type abbreviations: White Wine-**WW**, Red Wine-**RW**, Grapes-**G**, Must-**M**, Must Under Fermentation-**MUF**, Cider-**C**, Beer-**B**, Mead-**MD**, Spirit- **Please specify type**, Other-**O-Please specify**

Client Sample ID	Sample Type	Comment									
Ex. WWbatch1	WW	Pre-bottling sample									
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	\$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"/>
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"/>

*See Pg 3 for package descriptions & combination/bulk package pricing

**Rapid analysis by FOSS is currently only available for Wine and Must – Results are next business day.

Rush analysis \$25 additional cost – please check availability prior to submitting samples

This Sample Submission form is two pages – please make sure you fill out and submit both pages.

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</u>	
Brix	Total Acidity	Ethanol	Total Acidity (pH 8.2)
Density	Volatile Acidity	Density	Sorbic Acid
Glucose+Fructose	Extract	Glucose+Fructose	Volatile Acidity
Reducing Sugar	YAN	Reducing Sugar	Colour (A420, A520, A620)
pH		pH	Hue & Intensity

- Classical by Skalar Continuous Flow Analyzer - Ethanol, Total Acidity, Volatile Acidity, Total Reducing Sugar, Sorbic Acid, Free SO₂, Total SO₂, pH - \$50
- 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

Combinations – combination of packages will result in a discounted total price.

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)

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 (ex: dark rum, #001).

Note: a minimum of 100 mL of each sample is required.

Step 4 Affix the shipping label below to the box.

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.

Requests to expedite sample results may be arranged with the Lab, additional charges may apply.

Step 7 ALAB staff send results and invoice to the client, payment is requested immediately.

Shipping Label:

SHIP TO:



ALAB

Acadia University

15 University Avenue
Wolfville, NS, Canada
B4P 2R6