|  |  |  |  |
| --- | --- | --- | --- |
| Company Name |  | Contact person |  |
| Address |  | Email |  |
| Order Name  |  | Phone |  |

Sample details:

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| Date taken |  | No. Samples |  | Operator |  |
| Sample description |  |

**MICROBIOLOGY**

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| Sample name(label bottles the same)  | Lab Code |  |  |  |  |  |
| Time taken  |  |  |  |  |  |

Testing required: (Please tick)

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Test \ Lab Code** |  |  |  |  |  |
| Legionella  |  |  |  |  |  |
| Identification of Salmonella  |  |  |  |  |  |
| Detection of Salmonella  |  |  |  |  |  |
| Clostridium perfringens |  |  |  |  |  |
| Counting of Escherichia coli |  |  |  |  |  |
| Bacillus cereus |  |  |  |  |  |
| Counting of Bacterial Colonies at 36 ˚C  |  |  |  |  |  |
| Counting of Bacterial Colonies at 22 ˚C  |  |  |  |  |  |
| Pseudomonas aeruginosa  |  |  |  |  |  |
| Fecal streptococci and enterococci |  |  |  |  |  |
| Counting of bacterial colony at 30 ˚C  |  |  |  |  |  |
| Counting of Staphylococcus aureus  |  |  |  |  |  |
| Staphylococcus coagulase-positive  |  |  |  |  |  |
| Counting of Enterobacteriaceae  |  |  |  |  |  |
| Yeast and Molds |  |  |  |  |  |
| Total bacteria aerobic counting |  |  |  |  |  |
| Coliform Count  |  |  |  |  |  |
| Fecal Coliform Count |  |  |  |  |  |
| Listeria monocytogenes |  |  |  |  |  |
| Bacterial Endotoxins |  |  |  |  |  |

**CHEMISTRY**

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| Sample name(label bottles the same)  | Lab code |  |  |  |  |  |
| Time taken  |  |  |  |  |  |

Testing required: (Please tick)

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Test \ Lab Code** |  |  |  |  |  |
| Acidity |  |  |  |  |  |
| Alkalinity |  |  |  |  |  |
| Aluminium |  |  |  |  |  |
| Amonium |  |  |  |  |  |
| Ammoniacal nitrogen  |  |  |  |  |  |
| Nitrogen |  |  |  |  |  |
| Total Nitrogen |  |  |  |  |  |
| Flavor |  |  |  |  |  |
| Hardness |  |  |  |  |  |
| Phosphates |  |  |  |  |  |
| Total Phosphorus |  |  |  |  |  |
| Iron |  |  |  |  |  |
| Total Hydrocarbons, oils ,fats |  |  |  |  |  |
| Active and free chlorine |  |  |  |  |  |
| Total Chlorine |  |  |  |  |  |
| Chlorides |  |  |  |  |  |
| Salinity |  |  |  |  |  |
| Color  |  |  |  |  |  |
| Nitrates  |  |  |  |  |  |
| Nitrites |  |  |  |  |  |
| Oxidation |  |  |  |  |  |
| Conductivity |  |  |  |  |  |
| pH |  |  |  |  |  |
| Odor |  |  |  |  |  |
| Sulphates |  |  |  |  |  |
| Temperature  |  |  |  |  |  |
| TOC |  |  |  |  |  |
| Solid suspended  |  |  |  |  |  |
| Total dissolved solids |  |  |  |  |  |
| Turbidity |  |  |  |  |  |
| % Essential oil |  |  |  |  |  |
| Alcoholic Grade  |  |  |  |  |  |
| Ash |  |  |  |  |  |
| Histamines |  |  |  |  |  |
| Humidity |  |  |  |  |  |
| Lose on drying  |  |  |  |  |  |
| Essential oil chemical profiles |  |  |  |  |  |
| Proteins |  |  |  |  |  |
| Sugars |  |  |  |  |  |
| Fats |  |  |  |  |  |
| Lose on drying at 105 ˚C |  |  |  |  |  |
| Lose on drying at 180 ˚C |  |  |  |  |  |
| Oil Acidity |  |  |  |  |  |
| Delta K |  |  |  |  |  |
| Determination of Density  |  |  |  |  |  |
| Determination of Optical Rotation |  |  |  |  |  |
| Peroxide number |  |  |  |  |  |
| Determination of melting point |  |  |  |  |  |
| Profile of Fatty acids |  |  |  |  |  |
| Essential Oil profiles  |  |  |  |  |  |

Additional notes:

Form filled by:

Date of compilation: