Advanced Food Labs Inc.
2 Williams Street • Chelsea, MA 02150 • www.advancedfoodlabs.com
Tel: 617-269-6424 • Fax: 617-268-1635

SAMPLE SUBMISSION FORM

CLIENT INFORMATION

Company Name:

Contact Name:

Address:

City/State/Zip code:

Phone: Cell:

Email:*

** Please note all reports are sent via email unless requested otherwise*

Authorizing Signature: Date:

LAB INFORMATION

(LAB USE ONLY)

Submission Date: Time:

Received by:

Courier:

Receipt Temp: Thermometer:

Storage Location:

Payment Status: ☐ Paid ☐ Invoice ☐ Invoice (credit card 3% fee)

SAMPLE #	SAMPLE DESCRIPTION	NET WT.	LOT #/CODE	PRODUCTION DATE/TIME	EXPIRY DATE	TEST CODE(S)	(LAB USE ONLY) REPORT #	(LAB USE ONLY) SAMPLE ID
1								
2								
3								

USE BELOW TEST CODE NUMBERS

MICROBIOLOGY

1. Aerobic (Standard) Plate Count
2. Aciduric Plate Count
3. Anaerobic Plate Count
4. Bacillus cereus
5. Campylobacter
6. Clostridium Perfringens
6a. Clostridium Botulinum
7. Coliform
8. E. coli
9. E. coli O157:H7
10. Enterobacteriaceae
11. Heterotrophic Plate Count
12. Heteroferment. Lactobacillus
13. Lactic Acid Bacteria
14. Listeria species
15. Listeria monocytogenes
16. Pseudomonas
17. Psychrotrophs
18. Residual Bacteria Count
19. Salmonella species
20. Staphylococcus
21. Shiga Toxin Producing E.coli (STEC)
22. Thermophiles
23. Vibrio
24. Water Potability
25. Yeast
26. Mold

CHEMISTRY

27. Alcohol (ABV)
28. Arsenic
29. Ascorbic Acid
30. Brix
31. Caffeine
32. Calcium
33. CBD
34. Chlorine
35. Chloride
36. Conductivity
37. Copper
38. Heavy Metals
39. Histamine
40. Iron
41. Lead
42. Magnesium
43. Mercury (Total)
44. Minerals
45. Nitrites
46. Nitrates
47. Oil & Grease
48. Oxygen
49. Peroxide Value
50. Phosphate
51. Potassium
52. pH
53. Salt
54. Sodium
55. Total Solids
56. Sugar Profile
57. Sulfates
58. Sulfites
59. Titratable Acidity
60. Turbidity
61. TVBN
62. Vitamins
63. Water Activity (aW)
64. Water Phase Salt
65. Zinc

ALLERGEN

66. Aflatoxin
67. Crustacea
68. Dairy
69. Egg
70. Fish
71. Gluten
72. Mustard
73. Peanuts
74. Soy
75. Multi Tree Nuts
76. Sesame

PROXIMATE

77. Ash
78. Calories
79. Carbohydrates
80. Cholesterol
81. Fat
82. Fatty Acid Profile
83. Free Fatty Acids
84. Fiber (Dietary)
85. Fiber (Crude)
86. Moisture
87. Protein

OTHER

88. Shelf Life Evaluation
89. Accelerated Shelf Life
90. Shelf Life Extension Consulting
91. Lab-Based Nutrition Evaluation
92. Database Nutritional Evaluation
93. Ingredients Statement Consulting
94. Organoleptic Analysis
95. Consulting Services
96. Foreign Matter ID

☐ Other Service (Specify): _____

For a full list of our services, please visit our website: www.advancedfoodlabs.com

Result Turnaround: ☐ Standard ☐ RUSH (50% Surcharge) ☐ RUSH PRIORITY (100% Surcharge) ☐ **AFL - TAT:** _____

Notes/Comments/Special Requirements:

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SAMPLE #	SAMPLE DESCRIPTION	NET WT.	LOT #/CODE	PRODUCTION DATE/TIME	EXPIRY DATE	TEST CODE(S)	REPORT #	SAMPLE ID
4								
5								
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