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SAMPLE SUBMISSION FORM: FOOD & FEED CHEMISTRY TESTING

Enquiries: Section Head | Food & Feed Chemistry	**Laboratory Reference No:**

Customer Contact Information:	
Customer /Company Name	
Primary contact person	
Samples submitted by	
Postal Address & Town	
Tel / Mobile Number	
Email Address	
Accounts contact person	
Tel / Mobile Number	
Email Address	

Financial Information:

Charge to

Customer / Company (listed above) ☐

Other ☐ _____

Purchase Order No: _____

Quotation No (if any): _____

Customer Account type (tick the appropriate box)

Credit Account	☐ **Note:** Payment to be done within 30 days
Cash Customer	☐ **Note:** Payment to be done prior to testing

Analytical Instructions

Rush TAT requests must be approved by the laboratory. A surcharge will apply.

Standard Turn-Around-Time ☐ *(10 working days)*

Rush Turn-Around-Time ☐ *(5 working days)*

Test Report

- Test Report(s) will be emailed to primary contact by default
- Additional Test Report(s) will be emailed as specified below:

Email primary contact (tick ☐

Other email address (tick & specify below) ☐

_____

Samples accepted with exception:

I the customer agree that the sample(s) should be tested even though not in compliance with the acceptance criteria.

Customer Signature: _____

Date: _____

FOR OFFICIAL USE

Sample(s) received & inspected by

Name: _____

Signature: _____

Date: _____ Time: _____

Sample(s) accepted (tick) ☐

Sample(s) accepted with exception (tick) ☐

Sample(s) rejected (tick) ☐

If rejected, was the customer informed (tick)

☐ Yes ☐ No

Reason for rejection:

.....

.....

.....

Additional information/known hazards (if any)

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Customer Authorisation (compulsory)

By signing below, you agree to Analytical Laboratory Services Terms & Conditions and authorise Analytical Laboratory Services to perform the requested tests to the best of their knowledge and in accordance with specified Test Methods.

Customer Signature: _____

Date: _____

Note: Complete page 1-2 and all other applicable pages to your request

Sample Information					**FOR OFFICIAL USE**
No.	Sample Description	Sampling Date	Sampling Time	Sample Matrix*	Lab Sample No.
1.					
2.					
3.					
4.					
5.					
6.					
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11.					
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19.					
20.					
21.					

*Sample Matrix Abbreviation Key

Food = F Mixed Feed = MF Feed Component = FC Beverage = B Meal = M Oil = O Tallow = T By-products = BP

Plant material = P

Please specify Sample/product type

Sampling done by: _____

Signature: _____

Reference of the sampling method (if available): _____

Sampling Location/Factory name: _____

Special Instructions (when applicable): sample storage/disposal, outsourced work

_____

_____

_____

_____

_____

_____

Note: Complete page 1-2 and all other applicable pages to your request

CHEMICAL TESTING OF FOOD				
Note: The laboratory will select the test parameters on behalf of the client, when a signed quotation is attached to this request form.				
No.	**Test Parameters**	**Min. Sample Size**	**Reference Method**	**Tick**
1.	Moisture on Food (104.5°C/4h or 130°C/2h)	60g	WHK METH FC 022 based *AOAC Official Method 925.10*	☐
2.	Moisture on meat (104.5°C/4h)	60g	WHK METH FC 025 adapted from *Official & Standardized Methods of Analysis, Meat Products and Meat Extracts, pg. 328-329*	☐
3.	Crude fats and oils, total, on food	60g	WHK METH FC 026 – *Soxhlet method based on AOAC Official Method 922.06*	☐
4.	Crude fibre (Solid Plant based food)	60g	WHK METH FC 005 *based on AOCS Ba 6a-05*	☐
5.	Crude nitrogen (Protein calculated) on food	60g	WHK METH FC 004 *Kjeldahl method* adapted *from Buchi Kjeldahl guide and AgriLASA Method Nr 2.2*	☐
6.	Ash (inorganic fraction) on food	60g	WHK METH FC 003 based *on AgriLASA Method Nr 2.5.1 and ISO 5984-1978*	☐
7.	Total carbohydrates (require protein, fat, moisture, ash) on food	-	Calculated - WHK METH FC 001 , 002/026, 003, 004	☐
8.	Available carbohydrates (require protein, fat, moisture, ash, crude fibre) on food	-	Calculated - WHK METH FC 001 , 002/026, 003, 004, 005	☐
9.	Metabolizable Energy on food (require: fat, carbohydrates, protein)	-	Calculated - WHK METH FC 001 , 002/026, 003, 004, 005	☐
10.	pH (Alcohol free beverages and flour)	60g	WHK METH FC 036 *Electrometric method based on AOAC Official Method 981.12*	☐
11.	Granulation/Particle size on flour (indicate sieve size)	300g	WHK METH FC 042 *based on AOAC Official Method 965.22*	☐
12.	Density in milk, juices and other liquid foods (pycnometry)	200ml	WHK METH FC 023 based on *AOAC Official Method 945.06*	☐
13.	Salt (chloride as sodium chloride) on food	60g	WHK METH FC 027 *In-house method based on APHA, 19th ed.*	☐
14.	Total volatile basic nitrogen (TVBN) on fish	250g	WHK METH FC 030 *based on Official Journal of EC No L 97/84 (95/149/EC)*	☐
15.	Reducing and total sugar in beverages	100ml	WHK METH FC 033 based on *Gafta, Luff-Schoorl Method, Method 10.1*	☐
16.	Fat on milk and milk products	100ml	WHK METH FC 031 *Gravimetric method based on Standard Methods for the Examination of Dairy Products, 16th Ed. Pg 474-479*	☐

CHEMICAL TESTING OF FEED				
Note: The laboratory will select the test parameters on behalf of the client, when a signed quotation is attached to this request form.				
No.	**Test Parameters**	**Min. Sample Size**	**Reference Method**	**Tick**
1.	Moisture on Feed (104.5°C/4h or 130°C/2h)	60g	WHK METH FC 001 based on ISO 6496:1999	☐
2.	Crude fats and oils, extractable, on feed	60g	WHK METH FC 002 based on *AgriLASA Method Nr 2.3*	☐
3.	Crude fats and oils, total, on feed	60g	WHK METH FC 026 – *Soxhlet method based on AOAC Official Method 922.06*	☐
4.	Crude nitrogen (Protein calculated) on feed	60g	WHK METH FC 004 adapted *from Buchi Kjeldahl guide and AgriLASA Method Nr 2.2*	☐
5.	Ash (inorganic fraction) on feed	60g	WHK METH FC 003 based *on AgriLASA Method Nr 2.5.1 and ISO 5984-1978*	☐
6.	Crude fibre on feed	60g	WHK METH FC 005 *based on AOCS Ba 6a-05*	☐
7.	Acid detergent fibre on feed *Specify if the sample contains roasted soybean*	60g	WHK METH FC 006 *based on AOAC 973.18*	☐
8.	Neutral detergent fibre on feed *Specify if the sample contains roasted soybean*	60g	WHK METH FC 007 *based on AOAC 2002.4.*	☐
9.	Acid Detergent Lignin on feed *Specify if the sample contains roasted soybean*	60g	WHK METH FC 008 *based on AgriLASA Method Nr. 3.2.3*	☐
10.	Total digestible nutrients (only single feed components) (require moisture, protein, fat, ash, crude fibre) on feed	-	Calculated – WHK METH FC 001 , 002/026, 003, 004, 005	☐
11.	Digestible energy (only single feed components) (require total digestible nutrients)	-	Calculated - WHK METH FC 001 , 002/026, 003, 004, 005	☐
12.	Metabolisable energy (only single feed components) (requires: Digestible energy)	-	Calculated - WHK METH FC 001 , 002/026, 003, 004, 005	☐
13.	Peroxide value on feed (require cold solvent extraction)	300g	WHK METH FC 015 *adapted from Standard methods for the Analysis of Oils, Fats and Derivatives, 7th edition, pg. 73 and Deutshe Einheitsmethoden C-III 4 (53)*	☐
14.	Free fatty acids on feed (require cold solvent extraction)	300g	WHK METH FC 016 *adapted from Standard methods for the Analysis of Oils, Fats and Derivatives, 7th edition, pg. 199-200 and Deutshe Einheitsmethoden C-VI 6a (84) - Wheeler*	☐
15.	Urea on feed	60g	WHK METH FC 010 *based on AgriLASA Method Nr 4.6*	☐
16.	Total Water-Soluble Tannins and Phenolics on plant material	60g	WHK METH FC 009 *In-house method based on Quantification of Tannins in Tree Foliage, FAO/IAEA Working Document IAEA, VIENNA,2000*	☐
17.	Salt (chloride) on feed	60g	WHK METH FC 012 *based on SANS 202:2006*	☐

Note: Complete page 1-2 and all other applicable pages to your request

CHEMICAL TESTING OF TALLOW AND OIL				
Note: The laboratory will select the test parameters on behalf of the client, when a signed quotation is attached to this request form.				
No.	**Test Parameters**	**Min. Sample Size**	**Reference Method**	**Tick**
1.	Acid value / % free fatty acids	40g / 40ml	WHK METH FC 015 *adapted from Standard methods for the Analysis of Oils, Fats and Derivatives, 7th edition, pg. 73 and Deutshe Einheitsmethoden C-III 4 (53)*	☐
2.	Peroxide value	40g / 40ml	WHK METH FC 016 *adapted from Standard methods for the Analysis of Oils, Fats and Derivatives, 7th edition, pg. 199-200 and Deutshe Einheitsmethoden C-VI 6a (84) - Wheeler*	☐
3.	Saponification value	40g / 40ml	WHK METH FC 018 *adapted from Standard methods for the Analysis of Oils, Fats and Derivatives, 7th edition, pg.77 - 78 and DGF-Einheitsmethoden C-V 3*	☐
4.	Iodine value	40g / 40ml	WHK METH FC 017 *adapted from Standard methods for the Analysis of Oils, Fats and Derivatives, 7th edition, pg. 91 and DGF-Einheitsmethoden (C-V 11a (53))*	☐
5.	Unsaponifiable matter	50g / 40ml	WHK METH FC 020 *adapted from Standard methods for the Analysis of Oils, Fats and Derivatives, 7th edition, pg. 157-159 and Deutshe Einheitsmethoden C-III 1b (77)*	☐
6.	Insoluble impurities	80g / 80 ml	WHK METH FC 019 *adapted from Standard methods for the Analysis of Oils, Fats and Derivatives, 7th edition, pg. 230 and Deutshe Einheitsmethoden C-III 11a (84)*	☐
7.	Moisture & volatile matter	40g / 40 ml	WHK METH FC 014 *adapted from Standard methods for the Analysis of Oils, Fats and Derivatives, 7th edition, pg. 223*	☐
8.	Ash	40g / 40ml	WHK METH FC 013 *adapted from Standard methods for the Analysis of Oils, Fats and Derivatives, 7th edition, pg. 232-233 and Deutshe Einheitsmethoden C-III 10 (53)*	☐
9.	Density of oil	200ml	WHK METH FC 021 *adapted from Standard methods for the Analysis of Oils, Fats and Derivatives, 7th edition, pg. 31-33 and Deutshe Einheitsmethoden C-IV 2 (52)*	☐
10.	Urease activity in Soya	40g / 40ml	WHK METH FC 011 *In-house method based on AgiLASA Method Nr 10.2*	☐

CHEMICAL TESTING OF ALCOHOLIC BEVERAGES *Minimum 250ml sample size is required*			
1.	Residual Sugar in wine	WHK METH FC 034 *adapted from Methods of analysis for Wine Laboratories, Method 4.1*	☐
2.	Total Titratable acidity in alcohol	WHK METH FC 035 *adapted from Methods of analysis for Wine Laboratories, Method 1.1*	☐
3.	Alcohol content in beverages (pycnometry)	WHK METH FC 036 *adapted from Methods of analysis for Wine Laboratories, Method 3.2*	☐
4.	Alcohol content in sanitizers (pycnometry)	WHK METH FC 041 *In-house method adapted from US Pharmacopia and National Formulary, USP 37 NF 32 2014, 611*	☐
5.	Sulphur dioxide, free in beverages/wine	WHK METH FC 045 *adapted from Methods of analysis for Wine Laboratories, Method 2.1.1*	☐
6.	Sulphur dioxide, total in beverages/wine	WHK METH FC 045 *adapted from Methods of analysis for Wine Laboratories, Method 2.1.1*	☐

ELEMENTAL ANALYSIS ON FOOD/FEED/OIL/BEVERAGES BY ICP-OES (Optima/Avio) or ICP-MS *Minimum 60g / 60ml sample size is required*			
No.	**Test Parameters**	**Reference Method**	**Tick**
NOTE: All elemental analysis requires a sample digestion method, the Laboratory will advise on a suitable method.			
1.	Aluminium (Al)	WHK METH ICP 001/002/003 based on *AWWA 3120 B: 24th Edition, 2023*	☐
2.	Antimony (Sb)	WHK METH ICP 001/002/003 based on *AWWA 3120 B: 24th Edition, 2023*	☐
3.	Arsenic (As)	WHK METH ICP 001/002/003 based on *AWWA 3120 B: 24th Edition, 2023*	☐
4.	Barium (Ba)	WHK METH ICP 001/002/003 based on *AWWA 3120 B: 24th Edition, 2023*	☐
5.	Boron (B)	WHK METH ICP 001/002/003 based on *AWWA 3120 B: 24th Edition, 2023*	☐
6.	Cadmium (Cd)	WHK METH ICP 001/002/003 based on *AWWA 3120 B: 24th Edition, 2023*	☐
7.	Calcium (Ca)	WHK METH ICP 001/003 based on *AWWA 3120 B: 24th Edition, 2023*	☐
8.	Chromium (total) (Cr)	WHK METH ICP 001/002/003 based on *AWWA 3120 B: 24th Edition, 2023*	☐
9.	Cobalt (Co)	WHK METH ICP 001/002/003 based on *AWWA 3120 B: 24th Edition, 2023*	☐
10.	Copper (Cu)	WHK METH ICP 001/002/003 based on *AWWA 3120 B: 24th Edition, 2023*	☐
11.	Iron (Fe)	WHK METH ICP 001/003 based on *AWWA 3120 B: 24th Edition, 2023*	☐
12.	Lead (Pb)	WHK METH ICP 001/002/003 based on *AWWA 3120 B: 24th Edition, 2023*	☐
13.	Magnesium (Mg)	WHK METH ICP 001/003 based on *AWWA 3120 B: 24th Edition, 2023*	☐

Note: Complete page 1-2 and all other applicable pages to your request

ELEMENTAL ANALYSIS ON FOOD/FEED/OIL/BEVERAGES BY ICP-OES (Optima/Avio) or ICP-MS *Minimum 60g / 60ml sample size is required*			
No.	**Test Parameters**	**Reference Method**	**Tick**
14.	Manganese (Mn)	WHK METH ICP 001/003 based on *AWWA 3120 B: 24th Edition, 2023*	☐
15.	Mercury (Hg)	WHK METH ICP 001/002/003 based on *AWWA 3120 B: 24th Edition, 2023*	☐
16.	Molybdenum (Mo)	WHK METH ICP 001/002/003 based on *AWWA 3120 B: 24th Edition, 2023*	☐
17.	Nickel (Ni)	WHK METH ICP 001/002/003 based on *AWWA 3120 B: 24th Edition, 2023*	☐
18.	Potassium (K)	WHK METH ICP 001/003 based on *AWWA 3120 B: 24th Edition, 2023*	☐
19.	Phosphorus (P)	WHK METH ICP 001//003 based on *AWWA 3120 B: 24th Edition, 2023*	☐
20.	Selenium (Se)	WHK METH ICP 001/002/003 based on *AWWA 3120 B: 24th Edition, 2023*	☐
21.	Sodium (Na)	WHK METH ICP 001/003 based on *AWWA 3120 B: 24th Edition, 2023*	☐
22.	Tin (Sn)	WHK METH ICP 001/002/003 based on *AWWA 3120 B: 24th Edition, 2023*	☐
23.	Zinc (Zn)	WHK METH ICP 001/002/003 based on *AWWA 3120 B: 24th Edition, 2023*	☐
24.	Sulfur (S)	WHK METH ICP 001/003 based on *AWWA 3120 B: 24th Edition, 2023*	☐

GROUP TESTS *Minimum 200g sample size is required* **Note:** The laboratory will select the test parameters on behalf of the client, when a signed quotation is attached to this request form.		
No.	**Test Parameters**	**Tick**
1.	**Nutritional analysis of feed (single feed component)** Sample preparation, moisture, crude nitrogen (protein calculated), crude fats & oils (extractable), crude fibre, acid detergent fibre, dry ashing, Microwave Digestion, Ca, P, total digestible nutrients (calculated), digestible energy (calculated) and metabolizable energy (calculated)	☐
2.	**Nutritional analysis of feed (mixed feed)** Sample preparation, moisture, crude nitrogen (protein calculated), crude fats & oils (extractable), crude fibre, acid detergent fibre, dry ashing, Microwave Digestion, Ca, P	☐
3.	**Nutritional analysis of food** Sample preparation, moisture, crude nitrogen (protein calculated), crude fats & oils (total), crude fibre, dry ashing and dissolution of ash, Na, total and available carbohydrates (calculated) and metabolizable energy (calculated)	☐
4.	**Plant tissue analysis** Sample preparation, crude nitrogen, wet digestion high temperature, P, Na, K, Mg, Ca, Mn, Fe, Cu, Zn, S	☐

Outsourced Testing		
No.	**Test Parameters**	**Tick**
1.	**Multi-mycotoxins on Grains and Flour** - Aflatoxins: B1, B2, G1, G2, Fumonisins: (B1, B2, B3), Deoxynivalenol & 15-ADON, HT-2, Ochratoxin A, T-2 Toxin, Zearalenone *Minimum 1kg of sample is required*	☐
2.	**Multi Residue Levels (Pesticide Residues)** – Compounds list on request *Minimum 1kg of sample is required*	☐
3.	**Aflatoxins B/G** (Groundnuts, spices, tree nuts, dried fruit, cereals, feeds) *Minimum 350g of sample is required*	☐
4.	**Vitamins** ((Indicate vitamin types to be tested)) and **Full Scope: Typical Nutritional Analysis** *Minimum 500g of sample is required*	☐

Note: Prices are provided via a quotation