•	•								•		•			•		•				
1-Client Job no#																				
2-Company Name:																				
3-Adress 4-E-mail: Phone				_																
5-Invoice (contact per	rson)																			
SAMPLE IDENTIFICATION	Harv	est Date	Location	Sample type	PLE	ASE CI	HECK	ANAL	YSIS R	EQUES	TED									
1-																				
<u>-</u> 2-																				
3-																				
2- 3- 5- 6- 7- 8- 9-																				
6-																				
7-																				
8-																				
9-																				
10-																				
11-																				
12- 13-																				
14-																				
15-																				
Turn around required																				
Rush					Lab	orato	ry Us	e On	ly											
StandardHoliday_ *Double Rates may apply for Rush Analysis													 Temp:			Weight				

Spirit Sample sheet-

Analysis requested

Capella Innovation Sample Submission Form

WARRANTY AND LIMITS OF LIABILITY: Our warranty is limited to the accuracy of samples as received. We assume no responsibility for the purpose for which the client uses the test results, nor liability for any otherwarranties expressed or implied, including warranties of fitness for particular purpose or merchantability made by the client. These terms and conditions shall supersede any conflicting terms and conditions stated on any purchase order, or other order of work submitted by the client. NOTE: Signature is required for analysis to commence. Please contact the lab for any additional information not provided.

CONFIDENTIALITY: All work will be performed in confidence. Results are only released to the client or the client's designated agent.

Water& Yeast

Water	Analysis includes pH, total dissolved solids,						
	cations/anions, sodium, potassium, calcium,						
	magnesium, total hardness, nitrate, sulfate,						
	chloride, carbonate, bicarbonate, total alkalinity,						
SP1001	total phosphorus and total iron.						
Water	E coli						
Microbiological							
SP1002							

Dead Yeast Cell Stain (yeast 3)
SP1003
Microscopic Yeast Cell Counting (Yeast 4)
SP1004
Yeast Morphology (Yeast 2)SP 1005
1 0 ()
Yeast viability (Yeast 6) SP1006

Spirit

Methanol	At high concentrations it is considered an off-						
SP1007	flavour						
Acetaldehyde	At high concentrations it is considered an off-						
SP1008	flavour						
Ethyl Acetate	A at very high concentrations this flavour						
SP1007	become an off-flavour.						
Ph	Acidity.						
SP1008							
Gluten	Method: R5-						
SP1009	Competitive Gliadin ELISA assay. Results reported in ppm.						
	Alcohol by volume and alcohol by weight.						
ABV/ABW	Method:						
	ABV/ABW Anton Paar Beer Alcolyzer						
SP1009							
Diacetyl	Method: Gas Chromatograph. Results reported						
SP1010	in ppb.						
Aseptic	Swab surface hygiene using AtP						
sampling	Bioluminescence.						
(Microbiologic							
al Control 1F)	SP1011						