

Capella Innovation Sample Submission Form

RE 7.1.8Spirit Analysis requested

1-Client Job no# 1																	Assigned sample no	Sample Weight
2-Company Name:																		
3-Contact person:																		
4-Address:																		
5-E-mail:																		
6-Phone:																		
Product name:																		
	Date	Location	Lot	Qty	PLEASE CHECK ANALYSIS REQUESTED													
1-																		
2-																		
3-																		
4-																		
5-																		
6-																		
7-																		
8-																		
9-																		
10																		
Turn around required Rush____ Standard____ Holiday____ *Double Rates may apply for Rush	Client,sSignature _____ DATE _____				<b>Laboratory Use Only</b> Date:_____ Time:_____ Temperature: _____ Storage: CAP 074 : _____ CAP073: _____ Courier _____ Tracking No _____ Signature : _____													

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

Dead Yeast Cell Stain (yeast 3) SP1003
Microscopic Yeast Cell Counting (Yeast 4) SP1004
<b>Yeast Morphology (Yeast 2)SP 1005</b>
<b>Yeast viability (Yeast 6) SP1006</b>

### Spirit

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

