

Order Form Food & Feed Microbiology

Optimum sample quantity: 200 g per sample. When lack of sufficient sample volume, please contact the laboratory before ordering analytical tests.

Submitter (*mandatory fields):			
*Company name (department):		*Contact person:	*Email for invoice:
Email analytical report to (name):		*Telephone:	Invoice reference:
Email analytical report to (email):		*E-mail:	*Sample sent: Frozen Cooled Room temperature
Send copy of analytical report to (email):		Signature:	Sampling date/ hour Date: Hour:

Columns colored orange contain information that will be included in the final report

Analytical tests:

No	Sample reference (i.e. prod.date/ lot.nr. / batch nr.)	Sample type (i.e water/meat/ environmental test)	Sampling point	Sample quantity	Aerobic microorganisms 30 °	Aerobic microorganisms 20 °	Aerobic microorganisms 20 ° - H2S	Contaminating microorganisms	Lactic acid bacteria	Coliforms	Thermotolerant coliforms	Enterobacteriaceae	E. coli	Staph. aureus	Bacillus cereus	Clostridium perfringens	Sulphite-reducing bacteria	Mould	Yeast	Salmonella	Listeria monocytogenes - detection	Listeria monocytogenes - quantification	E. coli O157	Pathogenic Vibrio	Campylobacter	Other, please specify below
1																										
2																										
3																										
4																										
5																										

Testing priority: Standard Priority* Emergency**

*100 % surcharge - must be ordered in advance by phone

** Beyond normal working hours - extra surcharge - must be ordered in advance by phone

Eurofins Food & Feed Testing Norway AS is accredited according to NS/EN ISO/ IEC 17025:2005 TEST 001. Last valid accreditation document is available on our website www.eurofins.no and the Norwegian Accreditation website www.akkrediter.no. Use of subcontractors on certain analyzes may occur. For General Terms, please visit our website www.eurofins.no.

Special instructions:

Lab use only:

Date:

Sign:

Received by:

Hour:

Sample condition at arrival:

Frozen Cooled Room temp.

Temp**: _____

**when temperature logging is agreed in advance

DATA CODE