FOOD & PRODUCT SAMPLE SUBMISSION FORM



CUSTOMER NAME Contact, Company, Address, Phone, Email	REPORT METHOD Email	EMAILTO
	Mail	CC on Email
	Fax	

								CROI	BIOL	.OGI	CAL							1A	IALY	TIC,	٩L			P	4TH	OGE	N		SPE	CIAL	.ITY	
	SAMPLE DESCRIPTION	Collection Date	Aerobic Plate Count (SPC)	Anaerobic Plate Count	Bacillus Cereus Count	Coliform Count, Total	E. coli/ Coliform Count	Enterobacteriaceae Count	Heterofermentative Lactobacillus	Staphylococcus aureus	Thermophilic Bacteria	Total Lactic Acid Bacteria	Yeast and Mold Rapid Count	Clostridium species	Clostridium Sulfite Reducing	Acidity, Titratable	Ash	Babcock/Mojonnier Fat/AH Fat (Methods Listed)	% Moisture or % Solids	рН	% Protein, Kjeldahl	% Salt	Scorched Particles	E.coli 0157 H:7	* Salmonella *	* Listeria *	E. Sakazakii (Cronobacter)*	Nitrate and Nitrite	Lactose			
1																																
2																																
3																																
4																																
5																																
6																																
7																																
8																																
9																																
10																																

^ NUTE ^ Please i	ndicate the sar	nple size:	
Salmonella	25g	125g	375g
Listeria	25g	125g	
F Sakazakii	250	125a	375n

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	SPECIAL INSTRUCTIONS		
-	SI ECIAE INSTRUCTIONS		
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Sampled by _____ Relinquished by _____ Date Time Received by _____ Relinquished by _____ Date _____ Time ____ Date Time Received by _____ Date _____ Time ____ Relinguished by _____ Date _____ Time ____ ______ Time ______ Relinguished by _____ Date _____ Date Time Received by _____ Date _____ Time ____ Relinquished by _____ Date _____ Time ____ Received by _____ Date Time Relinguished by ____