THE WINE ANALYTICAL LABORATORY AND NEW YORK WINE DATA BANK

Cornell University, New York State Agricultural Experiment Station, Geneva, NY

ANALYSIS REQUEST FORM - STANDARD ANALYSES **Log #** _____

NAME	_____	SAMPLE #	_____
FIRM	_____	DATE SENT	_____
ADDRESS	_____	DATE REC'D	_____
	_____	CONDITION	_____
PHONE (or FAX)	_____	REPORTED	_____

CODE	ANALYSIS	PRICE	(X)	COST
a	pH	10.00	( )	_____
b	Titratable acidity (titrator, FOSS) & pH	20.00	( )	_____
c	Acetic acid (FOSS, HPLC) & pH	30.00	( )	_____
d	Residual sugar - glucose & fructose (FOSS, HPLC)	30.00	( )	_____
e	Alcohol - ethanol (ebulliometer, FOSS)	30.00	( )	_____
f	Sugars and alcohol-glucose, fructose and ethanol	45.00	( )	_____
g	Individual organic acids (FOSS, HPLC, enzymatic) - tartaric, malic, lactic, acetic acid) (each)	20.00	( )	_____
h	Malic and lactic acid (FOSS)	30.00	( )	_____
i	Ascorbic acid (HPLC)	45.00	( )	_____
j	Sorbate (HPLC)	30.00	( )	_____
k	Citrate (enzymatic, HPLC) - minimum 4 samples	30.00	( )	_____
l	SO_2 free/total (Aspiration, FiaStar)	30.00	( )	_____
m	Ammonia (enzymatic) - minimum 4 samples	45.00	( )	_____
n	Yeast Available Nitrogen-YAN (FOSS)	45.00	( )	_____
o	Potassium (K, Atomic Absorption)	30.00	( )	_____
p	Sodium (Na, Atomic Absorption)	30.00	( )	_____
q	Iron (Fe, Atomic Absorption)	30.00	( )	_____
r	Copper (Cu, Atomic Absorption)	30.00	( )	_____
s	Protein stability (heat)	23.00	( )	_____
t	Tartrate stability (cold)	23.00	( )	_____
u	Sensory appraisal (acceptability-descriptive)	60.00	( )	_____
v	Sterility check* (yeast and bacteria)	50.00	( )	_____
w	Sterility check* (yeast only)	30.00	( )	_____
x	Sterility check* (bacteria only)	30.00	( )	_____
y	Microscopic analysis	35.00	( )	_____
z	Wine analyses (b,f,g,s,t,u; FOSS)	200.00	( )	_____
ee	Juice analyses (b,f,g,n; FOSS)	70.00	( )	_____
ff	Atypical Aging (predictive test)	30.00	( )	_____
gg	Bench trials (fining, blending trials)	70.00	( )	_____
hh	Consultation - first 1/2 h free, subseq. per hour	150.00	( )	_____
	Subtotal Analyses (A)			_____

*Requires bottled product

Total Cost $_____

QUANTITY DISCOUNTS ARE AVAILABLE, please inquire

PLEASE ENCLOSE PAYMENT WITH YOUR SAMPLE

MAKE YOUR CHECK PAYABLE TO **DEPARTMENT OF FOOD SCIENCE & TECHNOLOGY**

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Food Research Laboratory
New York State Agricultural Experiment Station
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