ALCOHOL SAMPLE SUBMISSION FORM

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Submitter** | *COMPLETED BY THE SUBMITTER:* |  | ***Registration number (laboratory ID):*** | *COMPLETED BY THE LABORATORY:* |
| Company name: |  |  |
| VAT number: |  |
| E-mail: |  |
| Company address: | ***Arrival date and time of sample(s):*** |
|  |  |
| *Receptionist* | *Name* |  |
| *Signature* |  |
| ZIP: |  | **Phone:** |  |  | ***COMPLETED BY THE SUBMITTER:*** |
| **Mark the appropriate parameters** | Parameters | Unit |
| Mark both purposes for testing if analyses for registration entry and self-control are needed. |
| **Purpose of testing** | [ ]  **Registration entry**  | [ ]  **Self-control**  |  |  | **Alcoholic strength** | **% (vol)** |
|  |  | **Alcoholic strength** | **% (m/m)** |
| **Type of alcohol** |  |  | Density | **g/cm3** |
| **Product name** |  |  | **Specific gravity** |  |
| **Lot** |  |  | **Original extract**  | **% (m/m)** |
| **Alcoholic strength** |  |  | **Real extract** | **% (m/m)** |
| **Origin** |  |  | **Apparent extract** | **% (m/m)** |
| **Producer** |  |  | **Real degree of fermentation, RDF** | **%** |
|  |  | **Apparent degree of fermentation, ADF** | **% (m/m)** |
|  |  | **Color of beer** | **EBC unit** |
|  |  | **Bitterness of beer** | **EBU unit** |
| **Product group (mark with X):** |  | **pH** | **pH-unit** |
| **Neutral alcohol (spirit)** |  |  | **Total acidity** | **g/l tartaric acid** |
| **Spirits - whiskey, rum, brandy, liqueur, sake, vodka, flavored vodka, strong alcohol etc.** |  |  | **Total acidity** | **g/l malic acid** |
| **Wine, arom. wine, arom. wine drinks, wine cocktails etc.** |  |  | **Volatile acidity** | **g/l acetic acid** |
| **Fruit and berry wine, cider, *perry*, sake (rice wine) etc.** |  |  | **Citric acid** | **g/l** |
| **Beer** |  |  | **Sorbic acid** | **mg/l** |
| **Other alcoholic beverage** |  |  | **Bensoic acid** | **mg/l** |
|  |  |  | **Ascorbic acid , vitamin C** | **mg/l** |
| Person responsible for sampling | *Sampling date and time:* |  | [ ]  Total sugars (sum) or:[ ]  glycose, [ ]  fructose, [ ]  sucrose | **g/l** |
|  |  |  | **Glycerol** | **g/l** |
|  | **Reducing sugars** | **g/l** |
| *ANALYTICAL REPORT WILL BE SENT BY:* |  | **Sugar-free extract (wine)** | **g/l** |
| Regular mail |  | *(mark with X)* |  |  | **Total dry matter (light alcoholic beverages, liqueur)** | **g/l** |
|  | **Total sulphite** | **mg/l** |
| Digitally signed |  |  | Free sulphite | **mg/l** |
| E-mail |  |  | **Carbon dioxide** | **g/l; bar** |
| *INVOICE WILL BE SENT TO: (if different from submitter)* |  |  | Furfural | **g/hl 100 % EtOH** |
|  |  |  | Total volatile basic nitrogen, TVB-N | **g N/hl 100 % EtOH** |
|  | Dry extract (spirits, neutral alcohol) | **g/l ;** **g/hl 100 % EtOH** |
| **Submitter`s name and signature** |  |  | **Methanol** | **g/hl 100 % EtOH** |
|  |  | **Volatile substances - higher alcohols, esters, aldehydes** | **g/hl 100 % EtOH** |
|  | **Gluten in beer (Elisa competitive)** | **mg/kg** |
|  |  | **Yeasts and moulds** | **cfu/100 ml** |

 ***Notes:***