

# Sample Submission Form

Company \_\_\_\_\_  
Contact \_\_\_\_\_  
Address \_\_\_\_\_  
Email \_\_\_\_\_  
Phone \_\_\_\_\_

Mailing address  
**Fermentation Service Lab  
att. Stephan Sommer  
Food Safety and Processing  
2600 River Drive  
Knoxville, TN 37996**

<b>Sample 1</b>	<u>Analyses (please check all that apply)</u>	
	<input type="checkbox"/> Panel Name & Number (website): _____	
Sample ID:	<input type="checkbox"/> Alcohol for label	<input type="checkbox"/> Density
	<input type="checkbox"/> Calories for label	<input type="checkbox"/> Brix
Sample Type:	<input type="checkbox"/> Titratable Acidity (TA) + pH	<input type="checkbox"/> Absorbance (color)
	<input type="checkbox"/> Volatile Acidity (acetic acid)	<input type="checkbox"/> Product sterility
Comments:	<input type="checkbox"/> Reducing sugars	<input type="checkbox"/> Total tannins
	<input type="checkbox"/> Sulfur dioxide (free & total)	<input type="checkbox"/> Total polyphenols
	<input type="checkbox"/> Stability (heat & cold)	<input type="checkbox"/> YAN (juice)
	<input type="checkbox"/> Organic acids	<input type="checkbox"/> IBU (beer)
	<input type="checkbox"/> Haze/sediment characterization	<input type="checkbox"/> Faults/Off-flavors
	<input type="checkbox"/> Fining trial	<input type="checkbox"/> ... other (comment)

<b>Sample 2</b>	<u>Analyses (please check all that apply)</u>	
	<input type="checkbox"/> Panel Name & Number (website): _____	
Sample ID:	<input type="checkbox"/> Alcohol for label	<input type="checkbox"/> Density
	<input type="checkbox"/> Calories for label	<input type="checkbox"/> Brix
Sample Type:	<input type="checkbox"/> Titratable Acidity (TA) + pH	<input type="checkbox"/> Absorbance (color)
	<input type="checkbox"/> Volatile Acidity (acetic acid)	<input type="checkbox"/> Product sterility
Comments:	<input type="checkbox"/> Reducing sugars	<input type="checkbox"/> Total tannins
	<input type="checkbox"/> Sulfur dioxide (free & total)	<input type="checkbox"/> Total polyphenols
	<input type="checkbox"/> Stability (heat & cold)	<input type="checkbox"/> YAN (juice)
	<input type="checkbox"/> Organic acids	<input type="checkbox"/> IBU (beer)
	<input type="checkbox"/> Haze/sediment characterization	<input type="checkbox"/> Faults/Off-flavors
	<input type="checkbox"/> Fining trial	<input type="checkbox"/> ... other (comment)

<b>Sample 3</b>	<u>Analyses (please check all that apply)</u>	
	<input type="checkbox"/> Panel Name & Number (website): _____	
Sample ID:	<input type="checkbox"/> Alcohol for label	<input type="checkbox"/> Density
	<input type="checkbox"/> Calories for label	<input type="checkbox"/> Brix
Sample Type:	<input type="checkbox"/> Titratable Acidity (TA) + pH	<input type="checkbox"/> Absorbance (color)
	<input type="checkbox"/> Volatile Acidity (acetic acid)	<input type="checkbox"/> Product sterility
Comments:	<input type="checkbox"/> Reducing sugars	<input type="checkbox"/> Total tannins
	<input type="checkbox"/> Sulfur dioxide (free & total)	<input type="checkbox"/> Total polyphenols
	<input type="checkbox"/> Stability (heat & cold)	<input type="checkbox"/> YAN (juice)
	<input type="checkbox"/> Organic acids	<input type="checkbox"/> IBU (beer)
	<input type="checkbox"/> Haze/sediment characterization	<input type="checkbox"/> Faults/Off-flavors
	<input type="checkbox"/> Fining trial	<input type="checkbox"/> ... other (comment)