

Frind Lab Services



SAMPLE SUBMISSION INFORMATION AND CHAIN OF CUSTODY

Client Information (New clients please fill out all sections)

Full Name		Company Name	
Email		Phone	

Reporting Information

Billing Information (if same as reporting information)

Full Name		Full Name	
Company Name		Company Name	
Address		Address	
City		City/Province	
Postal Code		Postal Code	
Email		Email	
Phone		Phone	

Additional Information

Sample delivery: Sample deliveries are accepted Monday through Friday (*except holidays*), from 7:00-4:00. Please call the lab (778-754-8051) when you arrive, and someone will meet you downstairs. Samples will only be accepted with a completed sample submission and signed chain of custody form. Please refer to WEBSITE for sample submission instructions and terms and conditions.

Results relate only to the sample as received. Frind Lab Services accepts no responsibility or liability for the quality of samples prior to receipt by the laboratory, which may compromise the quality or accuracy of the results generated. Any action you take upon the information in the report generated is strictly at your own discretion.

Authorization and Chain of Custody

Client Signature		Date	
Authorized Lab Signature		Date	
Date sample received		Time received	
Temperature of sample		Sample sealed?	

Frind Lab Services



Packages

Juice analysis (Brix, pH, TA)	<input type="checkbox"/>	Anthocyanins, Tannin, IRP	<input type="checkbox"/>
Brix, pH, TA, RS	<input type="checkbox"/>	Smoke Taint (Total and Free)	<input type="checkbox"/>
Brix, pH, TA, Malic	<input type="checkbox"/>	Elemental analysis (1 Element)	<input type="checkbox"/>
Brix, pH, TA, YAN	<input type="checkbox"/>	Elemental analysis (2-6 Elements)	<input type="checkbox"/>
Malic, pH, TA, FSO ₂ , TSO ₂	<input type="checkbox"/>	Metals panel	<input type="checkbox"/>
pH, FSO ₂ , TSO ₂ , VA	<input type="checkbox"/>	BC VQA Certification	<input type="checkbox"/>

Routine Services

4EP/4EG (Brett Indicator)	<input type="checkbox"/>	Glucose, Fructose and Sucrose	<input type="checkbox"/>
Alcohol	<input type="checkbox"/>	Heat Stability	<input type="checkbox"/>
Acetaldehyde	<input type="checkbox"/>	Iron Reactive Phenolics (IRP)	<input type="checkbox"/>
Anthocyanins (Total, Free, Bound)	<input type="checkbox"/>	Malic Acid	<input type="checkbox"/>
Brettanomyces (bacteria)	<input type="checkbox"/>	Nitrogen (YAN)	<input type="checkbox"/>
Bottlesafe (spoilage bacteria and yeast)	<input type="checkbox"/>	Pediococcus and Lactobacillus (bacteria)	<input type="checkbox"/>
Brix	<input type="checkbox"/>	pH	<input type="checkbox"/>
Citric Acid	<input type="checkbox"/>	Tannins	<input type="checkbox"/>
Cold Stability – ISTC	<input type="checkbox"/>	Tartaric Acid	<input type="checkbox"/>
Density	<input type="checkbox"/>	Titrateable Acidity	<input type="checkbox"/>
Dissolved O ₂ and CO ₂ (bottle or can)	<input type="checkbox"/>	Total Polyphenols	<input type="checkbox"/>
Filterability Test	<input type="checkbox"/>	Total SO ₂	<input type="checkbox"/>
Free SO ₂	<input type="checkbox"/>	Turbidity	<input type="checkbox"/>
Free and Total SO ₂	<input type="checkbox"/>	Smoke Taint (Free)	<input type="checkbox"/>
Fructose	<input type="checkbox"/>	Smoke Taint (Total)	<input type="checkbox"/>
Glucose	<input type="checkbox"/>	Volatile Acidity	<input type="checkbox"/>
Glucose and Fructose	<input type="checkbox"/>		

Trials

Bentonite	<input type="checkbox"/>	Other	<input type="checkbox"/>
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Grape Maturity

Dyostem with brix, glucose, fructose, malic, pH and TA	<input type="checkbox"/>
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