



INSTITUTE OF NUTRITION, Mahidol University

D/M/Y .....

Service number

SFC     SFM

SFT     SST

/

**Service Request Form**

**1. Customer information**

x2

Sample name

Manufacture/producer: (If any)

Production date

Lot number

Expire date

Size

Container/Package

Number of samples

Condition of samples

Sample description:

Purposes of analysis:      According to the Ministry of Public Health .....      General information

Research / Development product

Nutrition labeling

Other (specify).....

Required results in

Average / mean

Thai    USA

Individual result (duplicate)

Name of sender

Report to

Address

Receipt to

Address

E-mail

Telephone

Fax

Contact name

Signature

Date

Way of reporting:

Self-collected

By post

E-mail

Other .....

**2. Payment information (For staff only)**

Reviewed by .....

Received by .....

Stored place .....

Service cost

Baht, in text (

)

Paid all ..... Baht

Receipt volume/number

D/M/Y

Advance payment..... Baht

Receipt volume/number

D/M/Y

Payment remaining..... Baht

Receipt volume/number

D/M/Y

Calculated cost by

Issued receipt by

**3. Information of sample sending to laboratory (For staff only)**

Stored place  Room.....

Floor .....

Refrigerator No.....

Number of samples .....

Additional information of sample after sending report :

Discard sample

Keep sample for further request

Return sample to customer (not more than 30 days after received test report)

Reviewed by

Received by

D/M/Y

Time

Remark:



Institute of Nutrition, Mahidol University

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Analytical Request Form

Food analysis	Nutrition Labeling	Food Toxicology	Microbiological examination
Energy by difference	<b>Nutrition Labeling THAI</b>	Benzoic acid	Aerobic count
Energy by bomb calorimeter	<input type="checkbox"/> Calories	Sorbic acid	Yeast and Mold
Moisture	<input type="checkbox"/> Calories from fat	Saccharin	MPN coliform
Crude protein    Real protein	<input type="checkbox"/> Total fat	Sulfur dioxide	<i>Escherichia coli</i>
Crude fat	<input type="checkbox"/> Saturated fat	Salicylic acid	<i>Salmonellae ssp.</i>
Ash	<input type="checkbox"/> Cholesterol	Food color	<i>Clostridium perfringens</i>
Total carbohydrate	<input type="checkbox"/> Protein	Nitrate	<i>Staphylococcus aureus</i>
Dietary fiber	<input type="checkbox"/> Total CHO (by difference)	Nitrite	<i>Bacillus cereus</i>
Soluble dietary fiber	<input type="checkbox"/> Dietary fiber	Caffeine	<i>Listeria monocytogenes</i>
Insoluble dietary fiber	<input type="checkbox"/> Total sugars	Lead	Canned Food (low acid)
Fructans (Inulin+ Fructooligosaccharides)	<input type="checkbox"/> Sodium	Cadmium	Canned Food (high acid)
Fructooligosaccharides (FOS)	<input type="checkbox"/> Vitamin A	Chloride in water	pH
Sugar            Glucose	<input type="checkbox"/> Vitamin B1 <input type="checkbox"/> Vitamin B2	Sulfate	Lactic acid bacteria at 30°C
Fructose        Sucrose	<input type="checkbox"/> Calcium <input type="checkbox"/> Iron	Hardness	Lactic acid bacteria at .....C
Lactose         Sorbitol	<input type="checkbox"/> Moisture <input type="checkbox"/> Ash	Phosphate	.....
Maltose	<input type="checkbox"/> Sample preparation and serving size measurement	Aflatoxin in .....	.....
Milk solid        Total solid	Development of "Nutrition Information"	Borax	.....
Milk solid not fat		.....	<b>Food Physical Properties</b>
Fatty acids profile		.....	Water activity
Trans fatty acids	.....	.....	Smell
Cholesterol	<input type="checkbox"/> .....	<b>Serum</b>	Taste
Calcium	<input type="checkbox"/> .....	Vitamin A	Appearance
Sodium         Potassium	<b>Nutrition Labeling USA</b>	Vitamin E	Net weight
Magnesium    Iron	<input type="checkbox"/> Calories	.....	Drain weight
Zinc             Copper	<input type="checkbox"/> Total fat	.....	pH
Chloride        Vitamin C	<input type="checkbox"/> Saturated fat	<b>Urine</b>	Acidity
Vitamin A       β-carotene	<input type="checkbox"/> Trans fat	Iodine	Bloom
Vitamin D       Vitamin E	<input type="checkbox"/> Cholesterol	.....	Viscosity
Vitamin B <sub>1</sub> Vitamin B <sub>2</sub>	<input type="checkbox"/> Sodium	.....	Color, type .....
Niacin (B <sub>3</sub> )     Vitamin B <sub>6</sub>	<input type="checkbox"/> Total CHO (by difference)	<b>Ingredients</b>	Texture quality
Biotin (B <sub>7</sub> )     Folate (B <sub>9</sub> )	<input type="checkbox"/> Dietary fiber		Particle size
Vitamin B <sub>12</sub>	<input type="checkbox"/> Total sugars		Peroxide value in .....
Pantothenic acid (B <sub>5</sub> )	<input type="checkbox"/> Protein <input type="checkbox"/> Vitamin D		Iodine in salt
Antioxidant activity:-	<input type="checkbox"/> Calcium <input type="checkbox"/> Iron		Brookfield
ORAC    FRAP    DPPH	<input type="checkbox"/> Potassium <input type="checkbox"/> Ash		.....
Coenzyme Q10	<input type="checkbox"/> Moisture		.....
Total polyphenol	<input type="checkbox"/> Sample preparation and serving size measurement		.....
Freeze dry	Development of "Nutrition Fact"		.....
.....			
.....		<input type="checkbox"/> .....	
.....	<input type="checkbox"/> .....		

Measurement uncertainty (specify): .....

Note: Laboratory of Institute of Nutrition has policy not to apply decision rule to report pass/not pass of the report.  
หมายเหตุ ห้องปฏิบัติการสถาบันโภชนาการมีนโยบายไม่ใช้กฎเกณฑ์การตัดสินว่าการทดสอบนั้นผ่าน/ไม่ผ่านมาตรฐาน