

# Test request - Food sample

EBL-0056 / Version 4



Company/payer: \_\_\_\_\_ Address: \_\_\_\_\_  
 Site: \_\_\_\_\_ Social security no: \_\_\_\_\_  
 Contact: \_\_\_\_\_ Telephone: \_\_\_\_\_  
 Sampled by: \_\_\_\_\_ Date: \_\_\_\_\_  
 Send results to email address: \_\_\_\_\_

Sample no.	Sampling date	Sample labeling as requested in the report:
1		
2		
3		
4		
5		
6		

Microbiological analyses							
Sample no.	1	2	3	4	5	6	
Total plate count 22°C							
Total plate count 30°C							
Total plate count 35°C							
Psychrotrophic microorganism 7°C							
Coliforms							
Thermotolerant coliforms							
Escherichia coli (E. coli)							
Staphylococci							
Enterobacteriaceae							
Clostridium perfringens							
Sulfite reducing clostridia							
Sulfite reducing bacteria							
Sulfite reducing bacteria - spore							
Bacillus cereus							
Yeast							
Mould							
Candida Albicans							
Lactic acid bacteria							
Enterococci							
Pseudomonas spp.							
Salmonella							
Listeria spp.							
Listeria enumeration							
Listeria type analysis							
Listeria monocytogenes							
Campylobacter spp.							
Vibrio spp.							
Vibrio Parahemolyticus							

Chemical analysis							
Sample no.	1	2	3	4	5	6	
Protein							
Fat							
Dry matter							
Water							
Ash content							
Salt							
pH							
Nutritional value							
Water activity (Aw)							
TVB-N							

Sensory evaluation							
Sýni nr.	1	2	3	4	5	6	
Texture							
Apperance							
Smell							

Other:							
Sýni nr.	1	2	3	4	5	6	

Trichinella							
Sýni nr.	1	2	3	4	5	6	
Trichinella							

**Regarding report:**  
 Icelandic     English  
 One report     Report for each sample

Further information on the accreditation of methods can be found at [www.syni.is](http://www.syni.is)

**Signature on behalf of the client**