

ANALYSIS REQUISITION FORM

CUSTOMER DETAILS

[] New Customer

[] Existing Customer

COMPANY/INSTITUTION:	
COMPANY REGISTRATION NO:	PERSON IN CHARGE:
ADDRESS :	EMAIL:
TEL :	DATE :

Sample Details

Sample Matrix/Type	Sample Marking / Description	Packaging material / Quantity (g/ml)	Other Information

ANALYSIS REQUESTED

Nutritional Information

<input type="checkbox"/> Analysis <input type="checkbox"/> Moisture <input type="checkbox"/> Ash <input type="checkbox"/> Protein <input type="checkbox"/> Total Fat (Roese-Gottlieb) <input type="checkbox"/> Total Fat <input type="checkbox"/> Fat <input type="checkbox"/> Total Dietary Fiber	Test Method STP/Chem/A04 based on AOAC 20th Edition: 950.46 STP/Chem/A05 based on AOAC 20th Edition: 923.03 STP/Chem/A03 based on AOAC 20th Edition: 981.10 STP/Chem/A02 (i) based on AOAC 20th Edition: 905.02 & 989.05 STP/Chem/A02 based on AOAC 20th Edition: 991.36 STP/Chem/A02(ii) based on AOAC 20th Edition: 991.36 AOAC 20th Edition, 991.43 – Enzymatic – Gravimetric Method – MES-TRIS Buffer	<input type="checkbox"/> Analysis <input type="checkbox"/> Carbohydrate (Total) <input type="checkbox"/> Sugars <input type="checkbox"/> Energy <input type="checkbox"/> Carbohydrate (Available) <input type="checkbox"/> Sodium	Test Method STP/Chem/A06 based on Promerance Food Analysis Food Analysis: AOAC Official Method, 20th edition, 982.14 or 977.20 STP/Chem/A01 based on Pearson's The Chemical Analysis of Foods (6th Edition, page 578) STP/Chem/A19 refer to Food Act 1983 and Food Regulation 1985, Reg 18B (3 -b) STP/Chem/A13-AAS
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Vitamins

<input type="checkbox"/> Analysis <input type="checkbox"/> Vitamin C <input type="checkbox"/> Vitamin A (β- carotene) <input type="checkbox"/> Vitamin E (α-tocopherol)	Test Method STP/Chem/A10-Titration method based on AOAC 20th Edition, 967.21 STP/Chem/A12 based on AOAC 20th Edition: 960.45 HPLC/UV STP/Chem/A11-HPLC	<input type="checkbox"/> Analysis <input type="checkbox"/> Vitamin B1 <input type="checkbox"/> Vitamin B2 <input type="checkbox"/> Vitamin B3 <input type="checkbox"/> Vitamin B5 <input type="checkbox"/> Vitamin B6	Test Method USP 23 – Water Soluble Vitamin / HPLC USP 23 – Water Soluble Vitamin / HPLC USP 23 – Water Soluble Vitamin / HPLC USP 23 – Water Soluble Vitamin / HPLC USP 23 – Water Soluble Vitamin / HPLC
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Minerals and Metals

<input type="checkbox"/> Analysis <input type="checkbox"/> Calcium <input type="checkbox"/> Ferum / Iron <input type="checkbox"/> Kalium / Potassium <input type="checkbox"/> Magnesium <input type="checkbox"/> Sodium <input type="checkbox"/> Zinc <input type="checkbox"/> Chromium <input type="checkbox"/> Copper	Test Method STP/Chem/A13 -Microwave Digestion / -AAS STP/Chem/A13 -Microwave Digestion / -AAS STP/Chem/A13 -Microwave Digestion / -AAS STP/Chem/A13 -Microwave Digestion / -AAS STP/Chem/A13 -Microwave Digestion / -AAS STP/Chem/A13 -Microwave Digestion / -AAS Microwave Digestion/ ICP -MS Microwave Digestion/ ICP -MS	<input type="checkbox"/> Analysis <input type="checkbox"/> Manganese <input type="checkbox"/> Phosphorus <input type="checkbox"/> Selenium <input type="checkbox"/> Arsenic <input type="checkbox"/> Mercury <input type="checkbox"/> Lead/Plumbun <input type="checkbox"/> Cadmium <input type="checkbox"/> Antimony	Test Method Microwave Digestion/ ICP -MS Microwave Digestion/ ICP -MS Microwave Digestion/ ICP -MS Microwave Digestion/ ICP -MS Microwave Digestion/ ICP -MS Microwave Digestion/ ICP -MS Microwave Digestion/ ICP -MS Microwave Digestion/ ICP -MS
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Preservatives

<input type="checkbox"/> Analysis <input type="checkbox"/> Benzoic Acid <input type="checkbox"/> Sorbic Acid	Test Method STP/Chem/A14 (based on ISO 22855:2008)/HPLC STP/Chem/A14 (based on ISO 22855:2008)/HPLC	<input type="checkbox"/> Analysis <input type="checkbox"/> Boric Acid <input type="checkbox"/> Sulfur Dioxide	Test Method AOAC 20th Edition, 970.34 Iodine Method based on David Pearson, 6th Edition Page 30-31
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Microbiological

<input type="checkbox"/> Analysis <input type="checkbox"/> Total Plate Count <input type="checkbox"/> Yeast & Mould <input type="checkbox"/> Staph.aureus <input type="checkbox"/> Coliform <input type="checkbox"/> Escherichia coli <input type="checkbox"/> E. coli (MPN) <input type="checkbox"/> Coliform (MPN) <input type="checkbox"/> Salmonella spp. <input type="checkbox"/> Campylobacter jejuni <input type="checkbox"/> Vibrio parahaemolyticus	Test Method FDA/BAM, 2001, Chp 4 – Current Rev, 10/2020 FDA/BAM, 2001 – Chp. 18 -Current Rev, 10/2017 FDA/BAM, 2001 – Chap. 12 - Current Rev, 12/2019 AOAC 20th Edition, 991.14 - Petrifilm AOAC 20th Edition, 991.14 - Petrifilm FDA/BAM, 2001 – Chp. 4 - Current Rev, 10/2020 FDA/BAM, 2001 – Chp. 4 - Current Rev, 10/2020 ISO 6579-1: 2017 ISO/TS 10272-2:2006 FDA-BAM Chapter 9 (2004)	<input type="checkbox"/> Analysis <input type="checkbox"/> Bacillus cereus <input type="checkbox"/> Listeria monocytogenes <input type="checkbox"/> Clostridium perfringens <input type="checkbox"/> Enterobacteriaceae <input type="checkbox"/> Lactobacillus Count	Test Method STP/Mic/F07 based on AFNOR Certification BKR 23/06-02/10, 2014 STP/Mic/F08 based on AOAC Official Method, 20th Edi. 997.03 (VIP GOLD) AS/NZS 4276.17.1:2000 Compendium of Method for Microbiological Examination of Foods- Chapter 8 Compendium of Method for Microbiological Examination of Foods- Chapter 19
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ANALYSIS REQUESTED

Fat Analysis

Analysis	Test Method
<input type="checkbox"/> Fatty Acid Profiling	AOAC 20th Edition, 996.06 / GC-FID
<input type="checkbox"/> Saturated Fat	AOAC 20th Edition, 996.06 / GC-FID
<input type="checkbox"/> Monounsaturated Fat	AOAC 20th Edition, 996.06 / GC-FID
<input type="checkbox"/> Polyunsaturated Fat	AOAC 20th Edition, 996.06 / GC-FID
<input type="checkbox"/> Omega 3,6,9	AOAC 20th Edition, 996.06 / GC-FID
<input type="checkbox"/> Trans Fat	AOAC 20th Edition, 996.06 / GC-FID

Honey Analysis

Analysis	Test Method
<input type="checkbox"/> Moisture	STP/Honey/01-based on ATAGO Refractometer
<input type="checkbox"/> Ash Content	STP/Honey/02- based on Harmonised Methods of International Honey Commission 1.3
<input type="checkbox"/> pH	STP/Honey/03- based on AOAC Official Method 20th Edition 962.19
<input type="checkbox"/> Free Acidity	STP/Honey/03- based on AOAC Official Method 20th Edition 962.19

Nucleic Acid Analysis

Analysis	Test Method
<input type="checkbox"/> Porcine (Animal Feed & Raw Meat)	STP/HA/01- Porcine DNA Analysis using conventional PCR
<input type="checkbox"/> Porcine (Process & Cooked food)	STP/HA/03- Porcine DNA Analysis using conventional PCR
<input type="checkbox"/> Porcine (Raw Gelatine & Cooked food)	STP/HA/04- Porcine DNA Analysis using conventional PCR

Miscellaneous Analysis

Analysis	Test Method
<input type="checkbox"/> Cholesterol	STP/Chem/A15-based on The Malaysia Journal of Analytical Sciences, Vol.10 (2006) / HPLC
<input type="checkbox"/> pH	STP/Chem/A17-based on AOAC Official Method 20th Edition 981.12
<input type="checkbox"/> Sodium Chloride	STP/Chem/A16-based on AOAC Official Method 20th Edition 960.29
<input type="checkbox"/> Glycaemic Index (GI)	ISO 26642:2010
<input type="checkbox"/> Total Nitrogen	STP/Chem/A03 based on AOAC 20th Edition: 981.10

Other Analysis

Analysis	Test Method	Analysis	Test Method

Turn Around Time

☐ Normal service (10-14 working days)

☐ Urgent service with extra 50% charge (5 – 7 workdays)

*Statement of non-conformity needed: (☐ Yes) / (☐ No)

Standard to be follow: _____

Method of Payment

(☐) Transfer (CIMB Bank - 8002242299)

(☐) By Purchasing Order. No: _____

(☐) Credit term (only for existing client)

Other Instruction

(☐) Return Bottle /Container/ Icebox _____

(☐) Sample Storage: (☐) Room temperature (☐) Chiller (☐) Freezer (☐) Incubator Temperature _____

Note:

- Confidentiality** – Unipeq Sdn Bhd members have provided written undertaking to protect the confidentiality of all information acquired during the performance of laboratories activities.
- Quotation** will be issued to inform accreditation status of each analysis including externally provided services.

Request by: _____ Name: Date:				Billing information (If difference from above address) _____ _____ _____	
Lab Use Only (When sample(s) received)					
Sample Receipt	Good Condition	Yes	No	<input type="checkbox"/> Proceed to register <input type="checkbox"/> Return to customer Date: _____ Reason for sample rejection: _____	
	Enough Quantity for analysis	Yes	No		
Test Method	Quoted adequately	Yes	No		
	Externally provided services gained approval	Yes	No		

Verify by: