ANALYSIS REQUISITION FORM

CUSTOMER DETAILS [ ] New Customer [ ] Existing Customer

COMPANY/INSTITUTION:	
COMPANY REGISTRATION NO:	**PERSON IN CHARGE:**
TAX IDENTIFICATION NUMBER (MANDATORY):	
ADDRESS :	**EMAIL :**
TEL :	**DATE :**

Sample Details

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

ANALYSIS REQUESTED

Nutritional Information

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

Vitamins

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

Minerals and Metals

	Analysis	Test Method
☐	Calcium	STP/Chem/A13 -Microwave Digestion / -AAS
☐	Ferum / Iron	STP/Chem/A13 -Microwave Digestion / -AAS
☐	Kalium / Potassium	STP/Chem/A13 -Microwave Digestion / -AAS
☐	Magnesium	STP/Chem/A13 -Microwave Digestion / -AAS
☐	Sodium	STP/Chem/A13 -Microwave Digestion / -AAS
☐	Zinc	STP/Chem/A13 -Microwave Digestion / -AAS
☐	Chromium	Microwave Digestion/ ICP -MS
☐	Copper	Microwave Digestion/ ICP -MS
☐	Manganese	Microwave Digestion/ ICP -MS
☐	Phosphorus	Microwave Digestion/ ICP -MS
☐	Selenium	Microwave Digestion/ ICP -MS
☐	Arsenic	Microwave Digestion/ ICP -MS
☐	Mercury	Microwave Digestion/ ICP -MS
☐	Lead/Plumbun	Microwave Digestion/ ICP -MS
☐	Cadmium	Microwave Digestion/ ICP -MS
☐	Antimony	Microwave Digestion/ ICP -MS

Preservatives

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

Microbiological

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

ANALYSIS REQUESTED

Fat Analysis

	Analysis	Test Method
☐	Fatty Acid Profiling	AOAC 20th Edition, 996.06 / GC-FID
☐	Saturated Fat	AOAC 20th Edition, 996.06 / GC-FID
☐	Monounsaturated Fat	AOAC 20th Edition, 996.06 / GC-FID
☐	Polyunsaturated Fat	AOAC 20th Edition, 996.06 / GC-FID
☐	Omega 3,6,9	AOAC 20th Edition, 996.06 / GC-FID
☐	Trans Fat	AOAC 20th Edition, 996.06 / GC-FID

Palm Oil & Product Analysis

	Analysis	Test Method
☐	Peroxide Value	AOAC Official Method 20th Edi. 965.33 (1997)
☐	FFA/Acidity	MPOB p2.5: 2004
☐	Iodine Value	MPOB p3.2: 2004
☐	Moisture & Volatile	MPOB p2.1 Part 1: 2004
☐	Impurities	MPOB p2.2: 2004
☐	Slip Melting Point	STP/Chem/PP01-using MPOB p4.2:2004

Honey Analysis

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

	Analysis	Test Method
☐	HMF	Harmonised Methods of The International Honey Commission (2009) / 5.1 (HPLC-UV)
☐	Diastase Activity	Harmonised Methods of The International Honey Commission (2009) / 6.1 (After Schade)
☐	Sugars	Harmonised Methods of The International Honey Commission (2009)/ 7.2 (HPLC-ELSD)
☐	Trehalulose	STP/Honey/08/ (HPLC /ELSD)

Nucleic Acid Analysis

	Analysis	Test Method
☐	Porcine (Animal Feed & Raw Meat)	STP/HA/01- Porcine DNA Analysis using conventional PCR
☐	Porcine (Process & Cooked food)	STP/HA/03- Porcine DNA Analysis using conventional PCR
☐	Porcine (Raw Gelatine & Cooked food)	STP/HA/04- Porcine DNA Analysis using conventional PCR

	Analysis	Test Method
☐	Bovine	STP/HA/05- Bovine DNA Analysis using conventional PCR
☐	Fish	STP/HA/06- Fish DNA Analysis using conventional PCR
☐	Buffalo	STP/HA/07- Buffalo DNA Analysis using conventional PCR

Miscellaneous Analysis

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

	Analysis	Test Method
☐	Titratable Acidity	AOAC Official Method, 20th edition 942.15
☐	Brix	AOAC. Official Method 16th Edition. 970.59
☐	Total Solid	AOAC 20th Edi. 990.20
☐	Color, L,a,b	Chromameter
☐	Viscosity	Viscometer
☐	Ethanol	STP/HA/02/Gas Chromatography (GC)
☐	Crude Fiber	STP/Chem/A08 based on AOAC 20th Edi, 962.09

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 workings days)**

***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:

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

Request by:	**Billing information** (If difference from above address)
_____ Name: Date:	_____ _____ _____

Lab Use Only (When sample(s) received)

Sample Receipt	☐	Good Condition	Yes	No
	☐	Enough Quantity for analysis	Yes	No
Test Method	☐	Quoted adequately	Yes	No
	☐	Externally provided services gained approval	Yes	No

☐ Proceed to register

☐ Return to customer Date:

Reason for sample rejection: _____

Verify by: