



INSTITUTE OF NUTRITION, Mahidol University

Service Request Form

D/M/Y

Service number

 SFC SFM SFT SST

/

1. Customer information

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).....
 Thai USA

Name of sender

Report to

Address

Receipt issued 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

Analytical Request Form

D/M/Y

Service no.

<input type="checkbox"/> SFC	<input type="checkbox"/> SFM
<input type="checkbox"/> SFT	<input type="checkbox"/> SST
/	

Food analysis		Nutrition Labeling		Food Toxicology		Microbiological examination	
<input type="checkbox"/> Energy by bomb calorimeter	1,200	Nutrition Labeling THAI		<input type="checkbox"/> Benzoic acid	1,000	<input type="checkbox"/> Aerobic plate count	400
<input type="checkbox"/> Energy by difference	0	<input type="checkbox"/> Calories	0	<input type="checkbox"/> Sorbic acid	1,000	<input type="checkbox"/> Yeast and Mold	500
<input type="checkbox"/> Moisture	400	<input type="checkbox"/> Total fat	800	<input type="checkbox"/> Benzoic and Sorbic	1,500	<input type="checkbox"/> MPN coliform	400
<input type="checkbox"/> Crude protein	600	<input type="checkbox"/> Saturated fat	2,300	<input type="checkbox"/> Saccharin	1,000	<input type="checkbox"/> Escherichia coli	500
<input type="checkbox"/> Real protein	800	<input type="checkbox"/> Cholesterol	2,400	<input type="checkbox"/> Salicylic acid	550	<input type="checkbox"/> Salmonellae spp.	600
<input type="checkbox"/> Crude fat	800	<input type="checkbox"/> Protein	600	<input type="checkbox"/> Synthetic food color	850	<input type="checkbox"/> Clostridium perfringens	600
<input type="checkbox"/> Ash	500	<input type="checkbox"/> Total CHO (by difference)	0	<input type="checkbox"/> Nitrate and Nitrite	1,000	<input type="checkbox"/> Clostridium perfringens(น้ำ)	1,200
<input type="checkbox"/> Total carbohydrate	0	<input type="checkbox"/> Total sugars	2,000	<input type="checkbox"/> Nitrite	700	<input type="checkbox"/> Staphylococcus aureus	700
<input type="checkbox"/> Dietary fiber	4,000	<input type="checkbox"/> Sodium	500	<input type="checkbox"/> Caffeine	1,000	<input type="checkbox"/> Staphylococcus aureus(น้ำ)	1,400
<input type="checkbox"/> Soluble dietary fiber	2,000	<input type="checkbox"/> Potassium	500	<input type="checkbox"/> Lead	1,000	<input type="checkbox"/> Bacillus cereus	600
<input type="checkbox"/> Insoluble dietary fiber	4,000	<input type="checkbox"/> Moisture	400	<input type="checkbox"/> Cadmium	900	<input type="checkbox"/> Bacillus cereus(น้ำ)	1,200
<input type="checkbox"/> Fructans (Inulin+Fructooligosaccharides)	8,000	<input type="checkbox"/> Sample preparation and	300	<input type="checkbox"/> Lead and Cadmium	1,500	<input type="checkbox"/> Listeria monocytogenes	1,000
<input type="checkbox"/> Fructooligosaccharides (FOS)	9,000	<input type="checkbox"/> serving size measurement		<input type="checkbox"/> Borax acid	500	<input type="checkbox"/> pH	100
<input type="checkbox"/> Sugar	2,000	<input type="checkbox"/> Development of	500	"Nutrition Information"		<input type="checkbox"/> Color	200
<input type="checkbox"/> Glucose, Fructose, Sucrose	3,000			<input type="checkbox"/> Lead and Cadmium	1,000	<input type="checkbox"/> Canned Food (acid food)	600
<input type="checkbox"/> Lactose ¹ <input type="checkbox"/> Sorbitol ¹	3,000	<input type="checkbox"/> Nutrition Information – GDA 300		<input type="checkbox"/> Nitrate and <input type="checkbox"/> Nitrite	650	<input type="checkbox"/> Lactic acid bacteria °C	400
<input type="checkbox"/> Maltose ¹	3,000	<input type="checkbox"/> Nutrition Information Thai-USA 700		<input type="checkbox"/> Nitrite	500	<input type="checkbox"/> Trypsin inhibitor	2,800
<input type="checkbox"/> Total solid	400	<input type="checkbox"/>		<input type="checkbox"/> Chloride in water	500	<input type="checkbox"/>	
<input type="checkbox"/> Milk solid	3,900	<input type="checkbox"/>		<input type="checkbox"/> Hardness	500	<input type="checkbox"/>	
<input type="checkbox"/> Milk solid not fat	3,100	<input type="checkbox"/>		<input type="checkbox"/> Sulfate	500	Food Physical Properties	
<input type="checkbox"/> Fatty acids profile	3,000	<input type="checkbox"/>		<input type="checkbox"/>		<input type="checkbox"/> Water activity	400
<input type="checkbox"/> Trans fat	3,500	<input type="checkbox"/>		<input type="checkbox"/>		<input type="checkbox"/> pH	100
<input type="checkbox"/> Cholesterol	2,400	<input type="checkbox"/>		<input type="checkbox"/>		<input type="checkbox"/> Smell	500
<input type="checkbox"/> Calcium ²	600			Urine		<input type="checkbox"/> Taste	500
<input type="checkbox"/> Sodium ² 500 <input type="checkbox"/> Potassium ² 500		Nutrition Labeling USA		<input type="checkbox"/> Iodine (ICP-MS)	1,200	<input type="checkbox"/> Appearance	500
<input type="checkbox"/> Magnesium ³ 700 <input type="checkbox"/> Iron ² 700		<input type="checkbox"/> Calories	0	<input type="checkbox"/> Deuterium (2H) & Oxygen (18O)	5,000	<input type="checkbox"/> Smell, Taste, Appearance	500
<input type="checkbox"/> Zinc ² 700 <input type="checkbox"/> Copper ² 700		<input type="checkbox"/> Total fat	800	<input type="checkbox"/> Deuterium by IRMS	3,000	<input type="checkbox"/> Net weight	100
<input type="checkbox"/> Chloride 800 <input type="checkbox"/> Vitamin C 1,500		<input type="checkbox"/> Saturated fat	2,300	<input type="checkbox"/> Calculation <input type="checkbox"/> TBW 200		<input type="checkbox"/> Drain weight	100
<input type="checkbox"/> Vitamin A 2,000 <input type="checkbox"/> β-carotene 2,000		<input type="checkbox"/> Trans fat	3,500	<input type="checkbox"/> BM 200 <input type="checkbox"/> TEE 400		<input type="checkbox"/> Acidity แบบ	400
<input type="checkbox"/> Vitamin D 4,000 <input type="checkbox"/> Vitamin E 2,000		<input type="checkbox"/> Cholesterol	2,400	Saliva		<input type="checkbox"/> Bloom	500
<input type="checkbox"/> Vitamin B ₁ 1,500 <input type="checkbox"/> Vitamin B ₂ 1,300		<input type="checkbox"/> Sodium	500	<input type="checkbox"/> Deuterium by FTIR	1,000	<input type="checkbox"/> Viscosity (Bostwick)	300
<input type="checkbox"/> Vitamin B ₁ ,B ₂ 2,300		<input type="checkbox"/> Total CHO (by difference)	0	<input type="checkbox"/> Calculation <input type="checkbox"/> TBW 200		<input type="checkbox"/> Colorimeter	300
<input type="checkbox"/> Niacin (B ₃) 2,000 <input type="checkbox"/> Vitamin B ₆ 3,000		<input type="checkbox"/> Dietary fiber	4,000	<input type="checkbox"/> BM 200		<input type="checkbox"/> Color (Munsell Books)	200
<input type="checkbox"/> Biotin (B ₇) 2,200 <input type="checkbox"/> Folate (B ₉) 3,500		<input type="checkbox"/> Total sugars	2,000	Ingredients (ส่วนประกอบ)		<input type="checkbox"/> Texture quality	500
<input type="checkbox"/> Vitamin B ₁₂	2,800	<input type="checkbox"/> Protein 600 <input type="checkbox"/> Vitamin D 4,000				<input type="checkbox"/> Particle size	300
<input type="checkbox"/> Pantothenic acid (B ₅)	2,500	<input type="checkbox"/> Calcium 600 <input type="checkbox"/> Iron ² 700				<input type="checkbox"/> Peroxide value in oil	700
<input type="checkbox"/> Antioxidant activity:- <input type="checkbox"/> ORAC 3,500		<input type="checkbox"/> Potassium 500 <input type="checkbox"/> Ash 500				<input type="checkbox"/> Acid value in oil	400
<input type="checkbox"/> FRAP ³ 2,500 <input type="checkbox"/> DPPH ³ 2,500		<input type="checkbox"/> Moisture	400			<input type="checkbox"/> Viscosity (Brookfield)	300
<input type="checkbox"/> Total polyphenol ³ 2,000		<input type="checkbox"/> Sample preparation and	300			<input type="checkbox"/> Osmolality	2,400
<input type="checkbox"/> Coenzyme Q10 3,500		<input type="checkbox"/> serving size measurement				<input type="checkbox"/>	
<input type="checkbox"/> Iodine in food (ICP-MS) 3,500		<input type="checkbox"/> Development of	500			<input type="checkbox"/>	
<input type="checkbox"/>		"Nutrition Information"					
<input type="checkbox"/> อื่นๆ							
<input type="checkbox"/> Measurement uncertainty 300.- (specify parameter):							
<input type="checkbox"/> Statement of conformity (Pass/Not Pass): please specify Standard/Notification/Decision rule							

¹Additional sugar in the sample costs 1,000 baht each²Addition minerals in the sample cost 500 baht for dry ashing or wet digestion³FRAP, DPPH, Total polyphenol 2 each sample or more 1,500 baht

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

หมายเหตุ ห้องปฏิบัติการสถาบันโภชนาการมีนโยบายไม่ใช้กฎเกณฑ์การตัดสินว่าการทดสอบนั้นผ่าน/ไม่ผ่านมาตรฐาน

จัดทำ: วิมลรัตน์ มีทวี	ทบเทว: ศุภินทร์ สมประชา	อนุมัติ: ครรชิต จุดประสงค์	วันที่ออกใช้: 2 ธันวาคม 2568
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	Institute of Nutrition, Mahidol University	Date ว/ด/ป.....
	Analytical Request Form	Service no.

Food analysis			
<input type="checkbox"/> In vitro glycemic index ⁴	10,550	<input type="checkbox"/> Peroxide value (PV) (in food) ⁴	1,500
<input type="checkbox"/> Different forms of vitamin D	15,000	<input type="checkbox"/> Thiobarbituric acid reactive substances (TBARS) ⁴	1,400
Isothiocyanates in cruciferous vegetables and products		Hesperidin in products from citrus fruits	
<input type="checkbox"/> Total isothiocyanate ⁵ (1 - 4 samples)	8,000	<input type="checkbox"/> Hesperidin ⁷ (1 - 4 samples)	9,000
<input type="checkbox"/> Total isothiocyanate ⁵ (5 - 9 samples)	2,000	<input type="checkbox"/> Hesperidin ⁷ (4 - 9 samples)	3,000
<input type="checkbox"/> Total isothiocyanate ⁵ (10 - 29 samples)	1,200	<input type="checkbox"/> Hesperidin ⁷ (10 - 29 samples)	2,300
<input type="checkbox"/> Total isothiocyanate ⁵ (30 - 100 samples)	600	<input type="checkbox"/> Hesperidin ⁷ (30 - 100 samples)	1,800
<input type="checkbox"/> Sulforaphane ⁶ (1 - 4 samples)	8,200		
<input type="checkbox"/> Sulforaphane ⁶ (5 - 9 samples)	2,800		
<input type="checkbox"/> Sulforaphane ⁶ (10 - 29 samples)	2,300		
<input type="checkbox"/> Sulforaphane ⁶ (30 - 100 samples)	1,000		
<input type="checkbox"/> PEITC or BITC ⁶ (1 - 4 samples)	9,000		
<input type="checkbox"/> PEITC or BITC ⁶ (5 - 9 samples)	3,000		
<input type="checkbox"/> PEITC or BITC ⁶ (10 - 29 samples)	2,500		
<input type="checkbox"/> PEITC or BITC ⁶ (30 - 100 samples)	1,200		
Probiotic			
<input type="checkbox"/> Resistance to gastric acidity	13,000	<input type="checkbox"/> Bile salt resistance	13,000
<input type="checkbox"/> Adherence to human epithelial cells and cell line	30,000	<input type="checkbox"/> Adherence to mucus	15,000
<input type="checkbox"/> Bile salt hydrolase activity	4,000	<input type="checkbox"/> Hemolytic activity	4,000
<input type="checkbox"/> D/L-Lactate	15,000	<input type="checkbox"/> Antibacterial activity against pathogenic bacteria (tested against one strain)	2,700
<input type="checkbox"/> Antibiotic resistance	30,000	<input type="checkbox"/> Biogenic amine) (6 STDs)	36,000

⁴Body fat under 10%: 600-baht discount

⁵Applicable only for jelly or vegetable powder samples. For other types of samples, additional charges for sample preparation and method validation may be applied beyond this rate (ใช้กับตัวอย่างที่เป็นเจลลี่ หรือผักผง เท่านั้น กรณีตัวอย่างอื่น ๆ อาจมีการคิดค่าเตรียมตัวอย่างและค่าตรวจความใช้ได้จริงเพิ่มเติมจากอัตรานี้)

⁶Applicable only for vegetable powder, fresh vegetables, sauces, or fat-free liquid samples. For other types of samples, additional charges for sample preparation and method validation may be applied beyond this rate.

(ใช้กับตัวอย่างที่เป็นผักผง ผักสด ซอส หรือของเหลวที่ปราศจากไขมัน เท่านั้น กรณีตัวอย่างอื่น ๆ อาจมีการคิดค่าเตรียมตัวอย่างและค่าตรวจความใช้ได้จริงเพิ่มเติมจากอัตรานี้)

⁷Applicable only for liquid samples. For other types of samples, additional charges for sample preparation and method validation may be applied beyond this rate. (ใช้กับตัวอย่างที่เป็นของเหลวเท่านั้น กรณีตัวอย่างอื่น ๆ อาจมีการคิดค่าเตรียมตัวอย่างและค่าตรวจความใช้ได้จริงเพิ่มเติมจากอัตรานี้)