



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 allBaht 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

D/M/Y

Service no.

SFC SFM
 SFT SST
 /

Analytical Request Form

Food analysis	US	Nutrition Labeling	US	Food Toxicology	US	Microbiological examination	
Energy by bomb calorimeter	48	Nutrition Labeling THAI		Benzoic acid	40	Aerobic plate count	16
Energy by difference	0	<input type="checkbox"/> Calories	0	Sorbic acid	40	Yeast and Mold	20
Moisture	16	Total fat	32	Benzoic and Sorbic	60	MPN coliform	16
Crude protein	24	Saturated fat	91	Saccharin	40	<i>Escherichia coli</i>	20
Real protein	32	Cholesterol	95	Sulfur dioxide	28	<i>Salmonellae spp.</i>	24
Crude fat	32	Protein	24	Salicylic acid	22	<i>Clostridium perfringens</i>	24
Ash	20	Total CHO (by difference)	0	Synthetic food color	34	<i>Clostridium perfringens</i> (นับ)	48
Total carbohydrate	0	Total sugars	79	Nitrate and Nitrite	40	<i>Staphylococcus aureus</i>	28
Dietary fiber	158	Sodium	20	Nitrite	28	<i>Staphylococcus aureus</i> (นับ)	56
Soluble dietary fiber	79	Moisture 16 Ash 20		Caffeine	40	<i>Bacillus cereus</i>	24
Insoluble dietary fiber	158	Sample preparation and	12	Lead	40	<i>Bacillus cereus</i> (นับ)	48
Fructans (Inulin+Fructooligosaccharides)	316	serving size measurement		Cadmium	36	<i>Listeria monocytogenes</i>	40
Fructooligosaccharides (FOS)	355	Development of	20	Lead and Cadmium	60	pH	4
Sugar	79	“Nutrition Information”		Borax acid	20	Canned Food (low acid)	52
Glucose, Fructose, Sucrose	119	Nutrition Information – GDA 12		Color	8	Canned Food (acid food)	24
Lactose ¹ Sorbitol ¹	119	Nutrition Information Thai-USA	28	Lead and Cadmium	40	Lactic acid bacteria°C	16
Maltose ¹	119			Nitrate and <input type="checkbox"/> Nitrite	26	Trypsin inhibitor	111
Total solid	16			Nitrite	20	
Milk solid	95			Chloride in water	20	
Milk solid not fat	126			Hardness	20	Food Physical Properties	
Fatty acids profile	119			Sulfate	20	Water activity	16
Trans fat	138			Urine		pH	4
Cholesterol	95			Iodine (ICP-MS)	4	Smell	20
Calcium ²	24			Deuterium (2H) & Oxygen (18O)	197	Taste	20
Sodium ² 20 Potassium ² 20		Nutrition Labeling USA		Deuterium by FTIR	119	Appearance	20
Magnesium ² Iron ² 28		<input type="checkbox"/> Calories	0	Calculation TBW	8	Smell, Taste, Appearance	20
Zinc ² 28 Copper ² 28		<input type="checkbox"/> Total fat	32	BM 8 TEE	16	Net weight	4
Chloride 32 Vitamin C 60		<input type="checkbox"/> Saturated fat	91	Saliva		Drain weight	4
Vitamin A 79 β-carotene 79		<input type="checkbox"/> Trans fat	138	Deuterium by FTIR	40	Acidity แบบ	16
Vitamin D 158 Vitamin E 79		<input type="checkbox"/> Cholesterol	95	Calculation TBW	8	Bloom	20
Vitamin B ₁ 60 Vitamin B ₂ 52		<input type="checkbox"/> Sodium	20	BM	8	Viscosity (Bostwick)	12
Vitamin B ₁ ,B ₂ 91		<input type="checkbox"/> Total CHO (by difference)	0	Ingredients (ส่วนประกอบ)		Colorimeter	12
Niacin (B ₃) 79 Vitamin B ₆ 119		<input type="checkbox"/> Dietary fiber	158			Color (Munsell Books)	8
Biotin (B ₇) 86 Folate (B ₉) 138		<input type="checkbox"/> Total sugars	79			Texture quality	20
Vitamin B ₁₂ 111		<input type="checkbox"/> Protein 24 <input type="checkbox"/> Vitamin D 158				Particle size	12
Pantothenic acid (B ₅) 99		<input type="checkbox"/> Calcium ² 24 <input type="checkbox"/> Iron ² 48				Peroxide value in oil	28
Antioxidant activity:- ORAC 138		<input type="checkbox"/> Potassium 20 <input type="checkbox"/> Ash 20				Acid value in oil	16
FRAP ³ 99 DPPH ³ 99		<input type="checkbox"/> Moisture	16			Viscosity (Brookfield)	12
Total polyphenol ³ 79		<input type="checkbox"/> Sample preparation and	12			Osmolality	95
Coenzyme Q10 138		serving size measurement				
Iodine in foods (ICP-MS) 138		<input type="checkbox"/> Development of	20			
.....		“Nutrition Information”				
Other							
Measurement uncertainty \$12 US (specify parameter):							
Statement of conformity (Pass/Not Pass): please specify Standard/Notification/Decision rule							

¹Additional sugar in the sample sample costs \$40 US each ²Addition minerals in the sample sample cost \$20 US for dry ashing

³FRAP, DPPH, Total polyphenol 2 each sample or more \$60 US

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	ทบทวน: ศุจินตรา สมประชา	อนุมัติ: ครรชิต จุดประสงค์	วันที่ออกใช้: 3 กรกฎาคม 2567
------------------------	-------------------------	----------------------------	------------------------------