	INSTITUTE OF NUTRITION, Mahidol University	D/M/Y .... Service number
	Service Request Form	☐ 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 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:

จัดทำ: วิมลรัตน์ มีทวี	ทบทวน: ศุจินทรา สมประชา	อนุมัติ: ครรชิต จุดประสงค์	วันที่ออกใช้: 16 ตุลาคม 2568

FM-S01   หน้า 1 / 2

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	☐ 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	☐ *Escherichia coli*	20
☐ Real protein	32	☐ Cholesterol	95	☐ Sulfur dioxide	28	☐ *Salmonellae* spp.	24
☐ Crude fat	32	☐ Protein	24	☐ Salicylic acid	22	☐ *Clostridium perfringens*	24
☐ Ash	20	☐ Total CHO (by difference)	0	☐ Synthetic food color	34	☐ *Clostridium perfringens*(นับ)	48
☐ Total carbohydrate	0	☐ Total sugars	79	☐ Nitrate and Nitrite	40	☐ *Staphylococcus aureus*	28
☐ Dietary fiber	158	☐ Sodium	20	☐ Nitrite	28	☐ *Staphylococcus aureus*(นับ)	56
☐ Soluble dietary fiber	79	☐ Moisture 16 ☐ Ash 20		☐ Caffeine	40	☐ *Bacillus cereus*	24
☐ Insoluble dietary fiber	158	☐ Sample preparation and serving size measurement	12	☐ Lead	40	☐ *Bacillus cereus*(นับ)	48
☐ Fructans (Inulin+Fructooligosaccharides)	316			☐ Cadmium	36	☐ Listeria monocytogenes	40
☐ Fructooligosaccharides (FOS)	355	☐ Development of "Nutrition Information"	20	☐ Lead and Cadmium	60	☐ pH	4
☐ Sugar	79	☐ Nutrition Information – GDA	12	☐ Borax acid	20	☐ Canned Food (low acid)	52
☐ Glucose, Fructose, Sucrose	119	☐ Nutrition Information Thai-USA	28	☐ Color	8	☐ Canned Food (acid food)	24
☐ Lactose[1] ☐ Sorbitol[1]	119	☐ ……………………………		☐ Lead and Cadmium	40	☐ Lactic acid bacteria ……°C	16
☐ Maltose[1]	119	☐ ……………………………		☐ Nitrate and ☐ Nitrite	26	☐ Trypsin inhibitor	111
☐ Total solid	16	☐ ……………………………		☐ Nitrite	20	☐ ……………………………	
☐ Milk solid	154	☐ ……………………………		☐ Chloride in water	20	☐ ……………………………	
☐ Milk solid not fat	122	☐ ……………………………		☐ Hardness	20	**Food Physical Properties**	
☐ Fatty acids profile	119	☐ ……………………………		☐ Sulfate	20	☐ Water activity	16
☐ Trans fat	138	☐ ……………………………		☐ ……………………………		☐ pH	4
☐ Cholesterol	95			☐ ……………………………		☐ Smell	20
☐ Calcium[2]	24			**Urine**		☐ Taste	20
☐ Sodium[2] 20 ☐ Potassium[2] 20		**Nutrition Labeling USA**		☐ Iodine (ICP-MS)	4	☐ Appearance	20
☐ Magnesium[2] 28 ☐ Iron[2] 28		☐ Calories	0	☐ Deuterium (2H) & Oxygen (18O)	197	☐ Smell, Taste, Appearance	20
☐ Zinc[2] 28 ☐ Copper[2] 28		☐ Total fat	32	☐ Deuterium by FTIR	119	☐ Net weight	4
☐ Chloride 32 ☐ Vitamin C 60		☐ Saturated fat	91	☐ Calculation ☐ TBW	8	☐ Drain weight	4
☐ Vitamin A 79 ☐ β-carotene 79		☐ Trans fat	138	☐ BM 8 ☐ TEE 16		☐ Acidity แบบ …………………	16
☐ Vitamin D 158 ☐ Vitamin E 79		☐ Cholesterol	95	**Saliva**		☐ Bloom	20
☐ Vitamin B₁ 60 ☐ Vitamin B₂ 52		☐ Sodium	20	☐ Deuterium by FTIR	40	☐ Viscosity (Bostwick)	12
☐ Vitamin B₁,B₂	91	☐ Total CHO (by difference)	0	☐ Calculation ☐ TBW	8	☐ Colorimeter	12
☐ Niacin (B₃) 79 ☐ Vitamin B₆ 119		☐ Dietary fiber	158	☐ BM	8	☐ Color (Munsell Books)	8
☐ Biotin (B₇) 86 ☐ Folate (B₉) 138		☐ Total sugars	79	**Ingredients (ส่วนประกอบ)**		☐ Texture quality	20
☐ Vitamin B₁₂	111	☐ Protein 24 ☐ Vitamin D 158				☐ Particle size	12
☐ Pantothenic acid (B₅)	99	☐ Calcium[2] 24 ☐ Iron[2] 48				☐ Peroxide value in oil	28
☐ Antioxidant activity:- ☐ ORAC 138		☐ Potassium 20 ☐ Ash 20				☐ Acid value in oil	16
☐ FRAP[3] 99 ☐ DPPH[3] 99		☐ Moisture	16			☐ Viscosity (Brookfield)	12
☐ Total polyphenol[3]	79	☐ Sample preparation and serving size measurement	12			☐ Osmolality	95
☐ Coenzyme Q10	138					☐ ……………………………	
☐ Iodine in food (ICP-MS)	138	☐ Development of "Nutrition Information"	20			☐ ……………………………	
☐ ……………………………							

☐ Other ……

☐ Measurement uncertainty $12 US (specify parameter): ………………………………………………………

☐ Statement of conformity (Pass/Not Pass): please specify Standard/Notification/Decision rule …………………………

[1]Additional sugar in the sample sample costs $40 US each   [2]Addition minerals in the sample sample cost $20 US for dry ashing or wet digestion
[3]FRAP, 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