	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:			

Institute of Nutrition, Mahidol University

Analytical Request Form

D/M/Y .....
Service no.
☐ SFC ☐ SFM
☐ SFT ☐ SST
/

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	☐ Salicylic acid	22	☐ *Salmonellae* spp.	24
☐ Crude fat	32	☐ Protein	24	☐ Synthetic food color	34	☐ *Clostridium perfringens*	24
☐ Ash	20	☐ Total CHO (by difference)	0	☐ Nitrate and Nitrite	40	☐ *Clostridium perfringens*(นับ)	48
☐ Total carbohydrate	0	☐ Total sugars	79	☐ Nitrite	28	☐ *Staphylococcus aureus*	28
☐ Dietary fiber	158	☐ Sodium	20	☐ Caffeine	40	☐ *Staphylococcus aureus(นับ)*	56
☐ Soluble dietary fiber	79	☐ Moisture 16 ☐ Ash	20	☐ Lead	40	☐ *Bacillus cereus*	24
☐ Insoluble dietary fiber	158	☐ Sample preparation and	12	☐ Cadmium	36	☐ *Bacillus cereus(นับ)*	48
☐ Fructans (Inulin+Fructooligosaccharides)	316	serving size measurement		☐ Lead and Cadmium	60	☐ Listeria monocytogenes	40
☐ Fructooligosaccharides (FOS)	355	☐ Development of	20	☐ Borax acid	20	☐ pH	4
☐ Sugar	79	"Nutrition Information"		☐ Nutrition Information – GDA	12	☐ Color	8
☐ Glucose, Fructose, Sucrose	119			☐ Lead and Cadmium	40	☐ Canned Food (acid food)	24
☐ Lactose[1] ☐ Sorbitol[1]	119	☐ Nutrition Information Thai-USA	28	☐ Nitrate and ☐ Nitrite	26	☐ Lactic acid bacteria .....°C	16
☐ Maltose[1]	119	☐		☐ Nitrite	20	☐ Trypsin inhibitor	111
☐ Total solid	16	☐		☐ Chloride in water	20	☐	
☐ Milk solid	154	☐		☐ Hardness	20	☐	
☐ Milk solid not fat	122	☐		☐ Sulfate	20	**Food Physical Properties**	
☐ Fatty acids profile	119	☐		☐		☐ 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 B_1 60 ☐ Vitamin B_2	52	☐ Sodium	20	☐ Deuterium by FTIR	40	☐ Viscosity (Bostwick)	12
☐ Vitamin B_1,B_2	91	☐ Total CHO (by difference)	0	☐ Calculation ☐ TBW	8	☐ Colorimeter	12
☐ Niacin (B_3) 79 ☐ Vitamin B_6	119	☐ Dietary fiber	158	☐ BM	8	☐ Color (Munsell Books)	8
☐ Biotin (B_7) 86 ☐ Folate (B_9)	138	☐ Total sugars	79	**Ingredients (ส่วนประกอบ)**		☐ Texture quality	20
☐ Vitamin B_{12}	111	☐ Protein 24 ☐ Vitamin D	158			☐ Particle size	12
☐ Pantothenic acid (B_5)	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	12			☐ Osmolality	95
☐ Coenzyme Q10	138	serving size measurement				☐	
☐ Iodine in food (ICP-MS)	138	☐ Development of	20			☐	
☐		"Nutrition Information"					

☐ 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

จัดทำ: วิมลรัตน์ มีทวี	ทบทวน: ศุจินทรา สมประชา	อนุมัติ: ครรชิต จุดประสงค์	วันที่ออกใช้: 2 ธันวาคม 2568

	Institute of Nutrition, Mahidol University	Date ว/ด/ป..... Service no.
	Analytical Request Form	☐ SFC ☐ SFM ☐ SFT ☐ SST _____/_____

Food analysis	US		US
☐ *In vitro* glycemic index[4]	416	☐ Peroxide value (PV) (in food)[4]	59
☐ Different forms of vitamin D	591	☐ Thiobarbituric acid reactive substances (TBARS)[4]	55
Isothiocyanates in cruciferous vegetables and products		**Hesperidin in products from citrus fruits**	
☐ Total isothiocyanate[5] (1 – 4 samples)	315	☐ Hesperidin[7] (1 - 4 samples)	355
☐ Total isothiocyanate[5] (5 – 9 samples)	79	☐ Hesperidin[7] (4 - 9 samples)	118
☐ Total isothiocyanate[5] (10 - 29 samples)	47	☐ Hesperidin[7] (10 - 29 samples)	91
☐ Total isothiocyanate[5] (30 - 100 samples)	24	☐ Hesperidin[7] (30 - 100 samples)	71
☐ Sulforaphane[6] (1 - 4 samples)	323		
☐ Sulforaphane[6] (5 - 9 samples)	110		
☐ Sulforaphane[6] (10 - 29 samples)	91		
☐ Sulforaphane[6] (30 - 100 samples)	39		
☐ PEITC or BITC[6] (1 - 4 samples)	355		
☐ PEITC or BITC[6] (5 - 9 samples)	118		
☐ PEITC or BITC[6] (10 - 29 samples)	98		
☐ PEITC or BITC[6] (30 - 100 samples)	47		
Probiotic			
☐ Resistance to gastric acidity	512	☐ Bile salt resistance	512
☐ Adherence to human epithelial cells and cell line	1,182	☐ Adherence to mucus	591
☐ Bile salt hydrolase activity	158	☐ Hemolytic activity	158
☐ D/L-Lactate	591	☐ Antibacterial activity against pathogenic bacteria (tested against one strain)	106
☐ Antibiotic resistance	1,182	☐ Biogenic amine) (6 STDs)	1,418

[4]Body fat under 10%: 24-US discount

[5]Applicable 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 อาจมีการคิดค่าเตรียมตัวอย่างและค่าตรวจความใช้ได้ของวิธีเพิ่มเติมจากอัตรานี้)

[6]Applicable 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 อาจมีการคิดค่าเตรียมตัวอย่างและค่าตรวจความใช้ได้ของวิธีเพิ่มเติมจากอัตรานี้)

[7]Applicable 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 อาจมีการคิดค่าเตรียมตัวอย่างและค่าตรวจความใช้ได้ของวิธีเพิ่มเติมจากอัตรานี้)