## **FOOD & PRODUCT SAMPLE SUBMISSION FORM**



CUSTOMER NAME Contact, Company, Address, Phone, Email	REPORT METHOD Email	EMAIL TO
	Mail	CC on Email
	Fax	

		MICROBIOLOGICAL								ANALYTICAL							PA	<b>ATH</b>	OGE	IN	SPECIALITY									
SAMPLE DESCRIPTION	Collection Date	Aerobic Plate Count (SPC)	Anaerobic Plate Count	Bacillus Cereus Count	Coliform Count, Total	E. coli/ Coliform Count	Enterobacteriaceae Count	Heterofermentative Lactobacillus	Staphylococcus aureus	Thermophilic Bacteria	Total Lactic Acid Bacteria	Yeast and Mold Rapid Count	Clostridium species	Clostridium Sulfite Reducing	Acidity, Titratable	Ash	Babcock/Mojonnier Fat/AH Fat (Methods Listed)	% Moisture or % Solids	На	% Protein, Kjeldahl	% Salt	Scorched Particles	E.coli O157 H:7	* Salmonella *	* Listeria *	E. Sakazakii (Cronobacter)*	Nitrate and Nitrite	Lactose		
1			_									/ 0																		
2																														
3																														
4																														
5																														
6																														
7																														
8																														
9																														
10																														

\* NOTE \* Please indicate the sample size:

	,			
Salmonella	25g	125g	375g	N/A
Listeria	25g	125g	375g	N/A
E. Sakazakii	25g	125g	375g	N/A
E.coli 0157:H7	25g	125g	375g	N/A

Special Instructions

## 3700 Downwind Drive, Marshfield, WI 54449 P: 715.898.1402 | F: 715.898.1408 | marshfield@agsource.com FRM-4617778902

Sampled by		
Relinquished by	Date	_ Time
Received by	Date	Time
Relinquished by	Date	_ Time
Received by	Date	_ Time
Relinquished by	Date	Time
Received by	Date	Time
Relinquished by	Date	_ Time
Received by	Date	Time
Relinquished by	Date	Time
Received by	Date	Time
Relinquished by	_ Date	_ Time