

Customer:

muva kempten GmbH
Ignaz-Kiechle Straße 20-22
87437 Kempten

please fill in:

Date: Ref.No.:

Questions:

Phone:

Estimated receiving of samples:

EU-VAT-Reg-No:

ORDER FORM

Item number	Clear description of sample (if possible product type, expiry date, code no. etc.) (QS-sample of animal feed: please provide sample ID)

Please tick or fill in:

results in advance:

by phone:

by fax:

by e-mail:

With the accreditation of muva kempten GmbH according to DIN EN ISO/IEC 17025 we are obliged to a strict confidentiality of the result data.

We ask for the following confirmation:

I confirm with the following signature, that I agree to the transfer of data/results to the mentioned e-mail/fax address. It has been pointed out that in the case of data being dispatched electronically there is no guarantee that the data can be completely protected from unauthorized access.

partial results in advance

separate report for each sample

return of transport vessels

For e-service-customers: test reports also by post

yes

no

Remarks:

Note: Information concerning our analyses as well as the decision rules for conformity statements can be found in the specifications on www.muva.de.

By my signature, I agree to the general terms and conditions (see www.muva.com) of muva kempten GmbH.

Date:

Signature (Name, First name):

Analyses (please tick, where applicable)
Chemical and Physical Analyses

- | | | | |
|---|---|---|--|
| <input type="checkbox"/> Dry matter/water content | <input type="checkbox"/> Sodium chloride
(calc. from chloride) | <input type="checkbox"/> Lactic acid | <input type="checkbox"/> Cholesterol |
| <input type="checkbox"/> Fat | <input type="checkbox"/> Sodium chloride
(calc. from sodium) | <input type="checkbox"/> Whey determination (CMPA) | <input type="checkbox"/> Triglyceride profile |
| <input type="checkbox"/> Fat in dry matter | <input type="checkbox"/> Phosphor | <input type="checkbox"/> Species differentiation
(cow, sheep, goat, buffalo) | <input type="checkbox"/> Fatty acid profile |
| <input type="checkbox"/> Protein | <input type="checkbox"/> Nitrate | <input type="checkbox"/> Degree of denaturation (electrophoretic) | <input type="checkbox"/> Free fatty acids
(propionic acid etc.) |
| <input type="checkbox"/> Non-protein nitrogen | <input type="checkbox"/> Nitrite | <input type="checkbox"/> Casein/whey protein ratio (electrophoretic) | <input type="checkbox"/> Phosphatides |
| <input type="checkbox"/> Casein (Kjeldahl) | <input type="checkbox"/> Potassium | <input type="checkbox"/> Acid soluble whey proteins (HPLC) | <input type="checkbox"/> Natamycin |
| <input type="checkbox"/> Whey protein (Kjeldahl) | <input type="checkbox"/> Iodine | <input type="checkbox"/> WPN (MPN) | <input type="checkbox"/> Sorbic acid |
| <input type="checkbox"/> Ash | <input type="checkbox"/> pH-Value | <input type="checkbox"/> Nutritional Analysis (Big 7) | <input type="checkbox"/> Benzoic acid |
| <input type="checkbox"/> Calcium | <input type="checkbox"/> Starch | <input type="checkbox"/> Fibres | <input type="checkbox"/> Thickening agents |
| <input type="checkbox"/> Sodium | <input type="checkbox"/> Lactose (enzymatic) | <input type="checkbox"/> Sugar spectrum (enzymatic) | <input type="checkbox"/> Gelatine |
| <input type="checkbox"/> Chloride | <input type="checkbox"/> Lactose (HPLC) | <input type="checkbox"/> Sugar spectrum (HPLC) | |

Analyses of Vitamins

-
- Vitamin B1
-
- B2
-
- B6
-
- B12
-
- Niacin
-
- Pantothenic acid
-
- Folic acid
-
- C
-
- A
-
- E
-
- D3

Analyses of Residues and Contaminants

- | | | |
|---|---|---|
| <input type="checkbox"/> Organochlorine-Pesticides (milk, milk products) | <input type="checkbox"/> Aromatic hydrocarbons (BTX) | <input type="checkbox"/> Cadmium |
| <input type="checkbox"/> Pesticides (milk products with added foods), method S 19 | <input type="checkbox"/> Chloramphenicol (LC-MS) | <input type="checkbox"/> Mercury |
| <input type="checkbox"/> Pesticides (for fruits and vegetables) | <input type="checkbox"/> Chloramphenicol (Elisa) | <input type="checkbox"/> Aluminium |
| <input type="checkbox"/> Pesticides acc. to directives (EC) 2006/125 and 2006/14 | <input type="checkbox"/> Sulfonamides (LC-MS) | <input type="checkbox"/> Lead |
| <input type="checkbox"/> Polychlorinated Biphenyls (ndl-PCB) | <input type="checkbox"/> Nitrofurans (metabolites; LC-MS) | <input type="checkbox"/> Aflatoxins M 1 (Elisa) |
| <input type="checkbox"/> Halogenated hydrocarbons (volatiles) | <input type="checkbox"/> Antiparasitics (LC-MS) / Benzimidazols | <input type="checkbox"/> Aflatoxins B+G (LC-MS) |
| <input type="checkbox"/> Dioxines (PCDD/F) + dl-PCB acc. to (EU) 1881/2006 | <input type="checkbox"/> Tetracyclines (LC-MS) | <input type="checkbox"/> Ochratoxin A (LC-MS) |
| | | <input type="checkbox"/> Radionuclides (Cs 134/137) |

Microbiological Analyses

- | | | | |
|---|--|--|---|
| <input type="checkbox"/> Total Plate Count (ISO)
<input type="checkbox"/> aerobic <input type="checkbox"/> anaerobic | <input type="checkbox"/> Aerobic sporeformers
<input type="checkbox"/> mesophilic <input type="checkbox"/> thermophilic | <input type="checkbox"/> Propionic acid bacteria | <input type="checkbox"/> Listeria/L.monocyt. (ISO) |
| <input type="checkbox"/> TPC, after exposure of sample 30°C | <input type="checkbox"/> Clostridia (harmful for cheese) | <input type="checkbox"/> Bifidobacteria | <input type="checkbox"/> Listeria PCR L.monocyt. |
| <input type="checkbox"/> TPC, after exposure of sample 55°C | <input type="checkbox"/> Titer <input type="checkbox"/> MPN | <input type="checkbox"/> Lactobacilli | <input type="checkbox"/> Listeria PCR L.spp |
| <input type="checkbox"/> Contaminating microorganism | <input type="checkbox"/> Sulfidred. anaerobic spore former | <input type="checkbox"/> incl. identification | <input type="checkbox"/> Salmonella (ISO) |
| <input type="checkbox"/> Psychrotrophic bacteria | <input type="checkbox"/> Titer <input type="checkbox"/> MPN | <input type="checkbox"/> Streptococci | <input type="checkbox"/> Salmonella PCR |
| <input type="checkbox"/> Heat-resistant bacteria | <input type="checkbox"/> Aerogenic anaerobic spore formers | <input type="checkbox"/> Sc. thermophilus | <input type="checkbox"/> Cl. Perfringens |
| <input type="checkbox"/> Thermophilic bacteria | <input type="checkbox"/> Titer <input type="checkbox"/> MPN | <input type="checkbox"/> Ident. of microorganisms | <input type="checkbox"/> <10/g <input type="checkbox"/> in 1g |
| <input type="checkbox"/> Caseolytic microorganisms | <input type="checkbox"/> Aerogenic Lactobacilli | <input type="checkbox"/> Inhibitor test (Delvo SP) | <input type="checkbox"/> Bacillus cereus |
| <input type="checkbox"/> Acid-/non-acidproducing bacteria | <input type="checkbox"/> Aerogenic Streptococci | | <input type="checkbox"/> < 100/g |
| <input type="checkbox"/> Yeasts and moulds | <input type="checkbox"/> Aerogenic Yeasts | | <input type="checkbox"/> < 10/g |
| <input type="checkbox"/> Pseudomonas | <input type="checkbox"/> Coliforms enrichment | | <input type="checkbox"/> in 1g |
| <input type="checkbox"/> Enterococci | <input type="checkbox"/> DIN <input type="checkbox"/> ISO 4831 | | <input type="checkbox"/> Coag.pos.Staphylococci |
| <input type="checkbox"/> Enterobacteriaceae (ISO 21528) | <input type="checkbox"/> Titer <input type="checkbox"/> MPN | | <input type="checkbox"/> < 100/g |
| <input type="checkbox"/> Enrichment | <input type="checkbox"/> Coliforms VRB-Agar | | <input type="checkbox"/> < 10/g |
| <input type="checkbox"/> MPN | <input type="checkbox"/> E.coli (§64 LFGB 01.00-25) | | <input type="checkbox"/> in 1g |
| <input type="checkbox"/> qualit. <input type="checkbox"/> 1g <input type="checkbox"/> 10g <input type="checkbox"/> 100g | <input type="checkbox"/> Titer <input type="checkbox"/> MPN | | <input type="checkbox"/> Enterotoxines |
| <input type="checkbox"/> VRBD agar | <input type="checkbox"/> E.coli (ISO 16649) TBX agar | | <input type="checkbox"/> Cronobacter ISO |
| | | | <input type="checkbox"/> Cronobacter PCR |
| | | | <input type="checkbox"/> EHEC/VTEC |

Identification and confirmation can be performed using MALDI-TOF mass spectrometry.

Detection of GMO and A1/A2-Milk

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- Food: GMO Qualitative Screening (35S + NOS-T + FMV)
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- Feed: GMO-Analysis according VLOG
-
- A1/A2-Type beta-Casein Milk

Sensory Analyses

-
- 5-point scheme
-
- Descriptive test
-
- Other:

Other Analyses (unless stated above)

-
- German food labeling
-
- Marketability
-
- Marketability and nutritional value (Big 7)