



EMSL ANALYTICAL, INC.
LABORATORY • PRODUCTS • TRAINING

Food Division Chain of Custody

EMSL Order Number (Lab Use Only):

PHONE: ()
FAX: ()

Report To Contact Name:				Email Results To:													
Company Name:				Project Name:				PO #:									
Street:				Turnaround Time (TAT) Options* - Please check one													
City:		State:		Zip/Postal Code:		<input type="checkbox"/> 1 day		<input type="checkbox"/> 2 days		<input type="checkbox"/> 3 days		<input type="checkbox"/> 4 days		<input type="checkbox"/> 1 week		<input type="checkbox"/> 2 weeks	
Phone:			Fax:			<i>*Rush charges will apply. No TAT needed for Food Microbiology analyses; will receive Standard</i>											
Number of Samples in Shipment:				Date of Shipment:				Sampled By (Signature):									
		Matrix		List Test(s) Needed: See Test Codes on following pages													
Client Sample ID/ Description		Collect Date/Time		S=Sponge F=Food W=Water A=Air O= Other												Comments (Limit of Detection - LOD, Specific Instructions, Expected Values, Product Spec., Turnaround Time)	
Released By (Client Signature)				Date & Time				Received By				Date & Time					
Lab Received Temperature (°C):																	
Lab Instructions or Comments:																	



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EMSL Test Codes

If you are submitting an analysis for the **Microbiology department**, please use the list below to indicate on the Chain of Custody the test and its associated code. For any **Chemistry department** analysis, only the test name needs to be indicated (example: Moisture, Fat, Vitamin C, etc.). If you don't see a test on this list, or have any questions, please call or email your sales representative.

Food Allergen Codes And Food Chemistry Codes; TAT <input type="checkbox"/> 1 day <input type="checkbox"/> 2 days <input type="checkbox"/> 3 days <input type="checkbox"/> 4 days <input type="checkbox"/> 1 week <input type="checkbox"/> 2 weeks		
Analysis	Analysis	Analysis
Complete Nutritional with Vitamin D	F022 - Egg	p-Anisidine
Complete Nutritional w/o Vitamin D	F023 - Hazelnut	Patulin
Vegetable Nutritional with Vitamin D	F024 - Total Milk	Peroxide Value
Vegetable Nutritional w/o Vitamin D	F026 - Gliadin(Gluten)	Pet Food Nutritional
Processed Meat Nutritional with Vitamin D	F028 - Walnut	pH
Processed Meat Nutritional w/o Vitamin D	F029 - Shellfish	Protein by Kjeldahl
Fresh Meat Nutritional with Vitamin D	F030 - Soy	Protein Combustion
Fresh Meat Nutritional w/o Vitamin D	F034 - Lupine	Salt by Potentiometric
Dairy Nutritional w/o Vitamin D	F035 - Mustard	Soluble Dietary Fiber / Insoluble Fiber
Aflatoxins	F036 - Sesame	Sorbic Acid
Alcohol Content (ethanol)	F037 – Casein	Sugar Profile
Artificial Colors (please specify)	F039 - Brazil Nut	TBA (Thiobarbituric acid)
Ash	F040 - Cashew	Titrateable Acidity
Benzoic Acid	F041 - Pistachio	Total Carbohydrates
Brix	Fatty Acid Profile	Total Crude Fat (acid hydrolysis)
Caffeine	Free Fatty Acids	Total Crude Fat (soxhlet)
Calories	Heavy Metals (please specify)	Total Dietary Fiber
Cholesterol	Minerals (please specify)	Vitamin A (Retinol)
Crude Fiber	Moisture	Vitamin C
Density	MRA Pesticides Screen	Vitamin D
Deoxynivalenol (DON)	Ochratoxin A	Water Activity
F020 - Peanut	Omega 3,6,9	
F021 - Almond	Oxidative Stability Index	



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Food Microbiology Codes; Standard TAT			
CODE	Name	CODE	NAME
F163	Aerobic Plate Count - Air Plate	F701	Listeria Pathogen Confirmation
F151	Aerobic Plate Count - Pour Plate- FDA/BAM	F702	Listeria Speciation
F102	Aerobic Plate Count - Petrifilm	F199	Matrix extension/ Verification food matrix
F116	Aerobic Sporeformer Count	F178	Osmophilic yeast and mold
F115	Anaerobic Plate Count	F110	Pseudomonas aeruginosa
F117	Anaerobic Sporeformer Count	F177	Psychrotrophic plate count
F121	Bacillus cereus	F139	Salmonella - VIDAS UP SPT 375g sample
F182	Bacillus cereus - Confirmation	F192	Salmonella - BAX Sponge
F113	Bacterial Isolate Identification	F190	Salmonella - BAX 25g
F112	Campylobacter ELFA - VIDAS	F191	Salmonella - BAX 375g
F181	Challenge study	F106	Salmonella ELFA - VIDAS UP
F155	Clostridium perfringens	F106	Salmonella FDA BAM
F179	Clostridium perfringens Confirmation	F700	Salmonella Pathogen Confirmation
F703	E. coli O157 Pathogen Confirmation	F004	Shelf Life Studies - Microbiological
F189	E. coli O157H7 - BAX Sponge	F122	Shigella (PCR)
F194	E. coli O157H7 - BAX 25g	F101	Standard Panel Petrifilm (F102, F104, F103 & F105)
F195	E. coli O157H7 - BAX 375g	F180	Standard Panel Pour plate (F151, F157, F166 & F183) - FDA/BAM
F108	E. coli O157H7 - VIDAS UP and Reveal 25g	F184	Staphylococcal Enterotoxin (P/A) VIDAS
F129	E. coli O157H7 Lateral Flow - Reveal and VIDAS UP-Bulk 375g	F183	Staphylococcus aureus - FDA/BAM
F154	E. coli - FDA BAM-MPN (3 Tube)	F105	Staphylococcus aureus Petrifilm
F111	Enterobacteriaceae – Petrifilm	F138	STEC (375g) E. coli - STEC 6
P300	FDA Detain - Cosmetics / Consumer Products-Micro	F118	Thermophilic Sporeformers (Aerobic)
F300	FDA Detain - Food-Microbiology	F119	Thermophilic Sporeformers (Anaerobic)
F114	Fungal Isolate Identification	F157	Total Coliform / E. coli by VRBA - Pour Plate- FDA/BAM
F131	GMO Analysis (PCR)	F104	Total Coliform / E. coli - Petrifilm
F151	Heterotrophic plate count (HPC)	F152	Total Coliform/E. coli - FDA BAM-MPN (3 Tube)
F123	Lactic Acid Bacteria Count	F153	Total Fecal Coliform - FDA BAM-MPN (3 Tube)
F124	Lactobacillus	F185	Vibrio Species (P/A)
F193	Listeria - BAX Sponge	F186	Vibrio Species confirmation
F187	Listeria - BAX 25g	F164	Yeast & Mold - Air Plate
F188	Listeria monocytogenes - BAX 25g	F103	Yeast & Mold - Petrifilm
F107	Listeria ELFA - VIDAS UP	F162	Yeast & Mold RAPID - Petrifilm
F159	Listeria monocytogenes - VIDAS UP	F166	Yeast & Mold - FDA/BAM



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Note: EMSL Analytical's Laboratory Terms and Conditions are incorporate into this chain of custody by reference in their entirety. Submission of samples to EMSL Analytical, Inc. constitutes acceptance and acknowledgment of all terms and conditions by Customer.

Food Microbiology Tests:

- TAT for food microbiology test is standard.
- Default dilutions for all quantitative tests are 10⁻¹, unless otherwise noted by client or per previous arrangements.
- Composite charges may apply.
- Manufacturer guidance suggests sponge/swab be received by the analyzing laboratory, using blue ice or equivalent, within 24 hours of sampling; and be analyzed within 48-72 hours of sampling, depending on the sponge or swab.
- Please note any expected levels or ranges of the requested analyte and product on COC.
- Confirmation, where applicable, conducted upon client request. Additional confirmation charge may apply.

Food Chemistry and Allergens:

- For food allergen samples, manufacturer guidance suggests sponge/ swab be received by the analyzing laboratory, using blue ice or equivalent, within 24 hours of sampling; and be analyzed within 72 hours of sampling. Samples submitted outside of this specification will be frozen in an attempt to preserve the target protein(s).
- For allergen samples, customer should select a compliant TAT (Same day, 1 day, 2 day, 3 day, 4 day, 1 week or 2 weeks).
- Only one allergen can be analyzed per swab. If TAT is not noted on COC, it will default to standard TAT.
- Rush charges may apply for food chemistry samples. Samples must be received by 10:00 am to comply with rush requests, unless otherwise arranged.
- For nutritional analysis, serving sizes/ household units/ servings per container is required for the nutritional labeling and per serving reports.