

Laboratory Analysis Request

HOW TO SUBMIT PRODUCTS FOR ANALYSIS

A product sample must be sent to the Food Systems Innovation Center Laboratory to be tested. Samples must be accompanied by a completed *Laboratory Analysis Request Form* (page 2 of this form) and the appropriate test fees for the analysis you request. **Do not ship samples before consulting FSIC.**

COSTS

Test	Cost Per Sample
pH	\$10.00
Water Activity	\$16.00
Water Phase Salt	\$25.00
% Moisture	\$12.50
% Salt	\$12.50

Ship products to the following address:

Food Systems Innovation Center
University of Kentucky
ATTN: Lab Analysis
221 W.P. Garrigus Building
Lexington, KY 40546-0215

Sample and Shipping Guidelines:

- Products to be sold under refrigeration – DO NOT SHIP without making prior arrangements for acceptance. Contact fsic@uky.edu to schedule testing for your product.
- Refrigerated products must be shipped on dry ice and with the quickest possible transit time. Schedule shipments so they arrive before Friday. Samples may also be dropped off in person at the above lab address with accompanying paperwork.
- Submit a full-size sample (as packaged for sale) for analysis. Bulk processors may provide a minimum of 100g sample for analysis. NOTE: Bulk 100g sample should be packaged in smaller container in same conditions as for sale. Do not include extraneous materials (spoons, paper towels, etc.) in sample container.
- Inadequate samples, visually adulterated samples, or those arriving at the lab without the necessary documentation will not be accepted for analysis.
- Make checks payable to the University of Kentucky. Online payment option is available on our website.

FOOD SYSTEMS INNOVATION CENTER

211 W.P. Garrigus Building | Lexington, KY 40506 | P: 859-218-4387 | fsic.ca.uky.edu

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Laboratory Analysis Request

Name

Business Name

Mailing Address

City

State

Zip Code

Telephone

Email

Product/Sample Information

Storage Conditions (check one)

Keep frozen
Keep refrigerated
Shelf stable

List each by product identity/product/lot number (if any) and the corresponding lab analysis requested. For multiple samples, be specific and label samples clearly.

Product Info/Lot Number	Processing Method/Date	Analysis Requested

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