

ORDER FORM

Microbiology in dairy products



Company	Certificate <input type="checkbox"/> by mail <input type="checkbox"/> by email
Mr./Ms.	Language <input type="checkbox"/> German <input type="checkbox"/> English <input type="checkbox"/> French
Address/P.O. box	Delivery <input type="checkbox"/> Standard (approx. 10 working days)
Postal code, city	Desired date:
Phone	<input type="checkbox"/> Urgent (approx. 5 working days, extra charge 40%)
Email	Various <input type="checkbox"/> According to quotation:
Invoice <input type="checkbox"/> to different Address (indicate under remarks)	<input type="checkbox"/> With acknowledgement of receipt

Nr.	Sample description	Date of production	Date of analysis	Lot-/batch-n°/Country of origin, country/type of production	Temp. (to be completed by Interlabor)
1					
2					
3					

Samples which are delivered after 3 pm cannot be analysed on the same day.

Test parameter (Sample quantity min. 100g)	Swiss Association of Bakers and Confectioners	GastroSuisse	Fromarte	Schweizerischer Alpwirtschaftlicher Verband SAV
Butter	<input type="checkbox"/> ③	-	<input type="checkbox"/> ①	<input type="checkbox"/> ③
Butter from raw milk	-	-	<input type="checkbox"/> ① ③ ④ (7 10 11)**	-
Semi-hard cheese made from pasteurised milk	-	-	<input type="checkbox"/> ③ ④ ⑩	-
Semi-hard cheese from thermised milk (heat treatment below pasteurisation temperature)	-	-	<input type="checkbox"/> ③ ④ ⑦ ⑩	<input type="checkbox"/> ⑩
Semi-hard cheese with or without raw milk (applies to grated cheese and fondue mixtures too). Fresh off the press, max. 7 days old	-	-	<input type="checkbox"/> ③ ④ ⑦ ⑩	<input type="checkbox"/> ③ ④
Semi-hard cheese wholly or partly made with raw milk (applies to grated cheese and fondue mixtures too). Matured for less than 60 days.	-	-	-	<input type="checkbox"/> ③
Hard cheese, extra hard (also applies to grated cheese and fondue mixtures too).	-	-	<input type="checkbox"/> ③ ④ ⑦ ⑩	<input type="checkbox"/> ⑩
Yogurt	-	-	<input type="checkbox"/> ② ⑥	-
Pastmilk	-	-	<input type="checkbox"/> ① ⑥ ⑨	<input type="checkbox"/> ① ⑥
Whipped cream	<input type="checkbox"/> ① ③ ④	<input type="checkbox"/> ① ③ ④	-	<input type="checkbox"/> ① ⑥
Soft cheese/cream cheese from pasteurised milk	-	-	<input type="checkbox"/> ③ ④ ⑩	<input type="checkbox"/> ③ ④
Soft cheese/cream cheese from raw milk	-	-	<input type="checkbox"/> ③ ④ ⑦ ⑩	-
Soft cheese/cream cheese from thermised milk	-	-	<input type="checkbox"/> ③ ④ ⑦ ⑩	-

** (optional tests, not included in the price)

- Please test additionally
- | | | | |
|--|--|---|--|
| <input type="checkbox"/> Aerobic microbial count ① | <input type="checkbox"/> Coagulase-positive staphylococci* ④ | <input type="checkbox"/> Salmonella* ⑦ | <input type="checkbox"/> Listeria monocytogens qualitative* ⑩ |
| <input type="checkbox"/> Yeasts/moulds ② | <input type="checkbox"/> Pseudomonas aeruginosa* ⑤ | <input type="checkbox"/> Candida albicans ⑧ | <input type="checkbox"/> Listeria monocytogens quantitative* ⑪ |
| <input type="checkbox"/> Escherichia coli ③ | <input type="checkbox"/> Enterobacteriaceae* ⑥ | <input type="checkbox"/> Bacillus cereus ⑨ | <input type="checkbox"/> Foreign germs (external) ⑫ |

* in case of suspicious findings, a mandatory verification test is performed, CHF 45.-

Remarks	Date and signature
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