

# ORDER FORM

## Microbiology in dairy products



<p><b>Company</b> .....</p> <p><b>Mr./Ms.</b> .....</p> <p><b>Address/P.O. box</b> .....</p> <p><b>Postal code, city</b> .....</p> <p><b>Phone</b> .....</p> <p><b>Email</b> .....</p> <p><b>Invoice</b> <input type="checkbox"/> to different Address (indicate under remarks)</p>	<p><b>Test report/certificate</b> <input type="checkbox"/> Collective report <input type="checkbox"/> Individual report per sample</p> <p><input type="checkbox"/> by mail <input type="checkbox"/> by email</p> <p><b>Language</b> <input type="checkbox"/> German <input type="checkbox"/> English <input type="checkbox"/> French</p> <p><b>Delivery</b> <input type="checkbox"/> Standard (approx. 10 working days) Desired date: .....</p> <p><input type="checkbox"/> Urgent (approx. 5 working days, <b>extra charge 40%</b>)</p> <p><b>Various</b> <input type="checkbox"/> According to quotation: .....</p> <p><input type="checkbox"/> With acknowledgement of receipt</p>
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Nr.	Sample description, lot-/batch-no, etc.	Date of production	Date of analysis	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
Butter	<input type="checkbox"/> ① ③ ⑩	-	-
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
Semi-hard cheese made completely or partially from raw milk (also applies to grated cheese and fondue mixtures)	-	-	<input type="checkbox"/> ③ ④ ⑦ ⑩
Hard cheese, extra hard (also applies to grated cheese and fondue mixtures)	-	-	<input type="checkbox"/> ③ ④ ⑦ ⑩
Yogurt	-	-	<input type="checkbox"/> ② ⑥
Pasteurised milk	-	-	<input type="checkbox"/> ① ⑥ ⑨
Cream pasteurised	-	-	<input type="checkbox"/> ① ⑥ ⑨
Whipped cream	<input type="checkbox"/> ① ③ ④	<input type="checkbox"/> ① ③ ④	-
Soft cheese/cream cheese from pasteurised milk	-	-	<input type="checkbox"/> ③ ④ ⑩
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 quantitative* ⑩ |
| <input type="checkbox"/> Yeasts/moulds ②           | <input type="checkbox"/> Pseudomonas aeruginosa* ⑤           | <input type="checkbox"/> Candida albicans ⑧ | <input type="checkbox"/> Listeria monocytogens qualitative* ⑩  |
| <input type="checkbox"/> Escherichia coli ③        | <input type="checkbox"/> Enterobacteriaceae* ⑥               | <input type="checkbox"/> Bacillus cereus ⑨  | <input type="checkbox"/> Foreign germs (external) ⑪            |

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

<b>Remarks</b>	<b>Date and signature</b>