

**Laboratory fills out**

Report number:	Order number:
Received by:	Arrival time:

**Customer specifics**

<b>Name:</b>		<b>VAT number:</b>	
<b>Street address:</b>		<b>Delivery of results:</b> <input type="checkbox"/> email <input type="checkbox"/> post	
<b>Postal code:</b>	<b>Postal area:</b>	<b>Billing method (choose one):</b> <input type="checkbox"/> e-invoicing <input type="checkbox"/> email <input type="checkbox"/> post	
<b>Email address:</b>		e-Invoicing address: Broker ID:	
<b>Phone number:</b>		<b>Invoice reference:</b>	
<b>Customer's signature and clarification:</b>		<b>Contact person:</b> <b>Email address:</b> <b>Phone number:</b>	
<i>By signing this order I take responsibility for the correctness of the information provided. I am aware that the results are distributed according to my specifications and that all information I provide will be recorded also to the company's database.</i>			

**Sampling specifics**

<b>Sampling place:</b>	<b>Sampling time:</b>	<b>Sampler:</b>
<b>Reason for the study:</b> <input type="checkbox"/> Self-monitoring <input type="checkbox"/> Regulatory control <input type="checkbox"/> else, what:		

**Food sample specifics**

<b>Sample 1:</b>				<input type="checkbox"/> raw    Lab.nr:
				<input type="checkbox"/> cooked
Production date:	Use by date:	Best before date:	Analysis date:	
Sample/serv.temp.:    °C	Arrival temp. (Lab):    °C	Storing temp. (Lab):    °C	Partial samples, pcs:	
Additional information:				<input type="checkbox"/> statement requested
<b>Sample 2:</b>				<input type="checkbox"/> raw    Lab.nr:
				<input type="checkbox"/> cooked
Production date:	Use by date:	Best before date:	Analysis date:	
Sample/serv.temp.:    °C	Arrival temp. (Lab):    °C	Storing temp. (Lab):    °C	Partial samples, pcs:	
Additional information:				<input type="checkbox"/> statement requested
<b>Sample 3:</b>				<input type="checkbox"/> raw    Lab.nr:
				<input type="checkbox"/> cooked
Production date:	Use by date:	Best before date:	Analysis date:	
Sample/serv.temp.:    °C	Arrival temp. (Lab):    °C	Storing temp. (Lab):    °C	Partial samples, pcs:	
Additional information:				<input type="checkbox"/> statement requested
<b>Sample 4:</b>				<input type="checkbox"/> raw    Lab.nr:
				<input type="checkbox"/> cooked
Production date:	Use by date:	Best before date:	Analysis date:	
Sample/serv.temp.:    °C	Arrival temp. (Lab):    °C	Storing temp. (Lab):    °C	Partial samples, pcs:	
Additional information:				<input type="checkbox"/> statement requested

**Results to be sent also to:****Results requested to be sent also to local health authority:**  yes  no    Municipality:

Information will be recorded onto the company's client register. Register descriptions in accordance with the Personal Data Act are available from the company, address below. In the event of damage, compensation is limited to the value of the performance.

LUVYLab Ltd.  
Länsi-Louhenkatu 31, P.O.Box 51, 08101 LOHJA  
Phone: 019 323 626 or 019 323 895  
laboratorio@luvylab.fi, toimisto@luvylab.fi  
www.luvylab.fi  
VAT number: 2940757-6



Food, hygiene and salmonella samples will be accepted Mon–Thu from 8 to 14 ; Fri from 8 to 9 (not holidays nor days preceding those)

**NOTE!** Samples will mainly be analyzed the next day at the earliest.

**Choose analyses for each sample**

Samples 1 – 4:

Analysis	Unit	1	2	3	4
Aerobic micro organisms	cfu/g	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Anaerobic micro organisms	cfu/g	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<i>Bacillus cereus</i> group	cfu/g	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<i>Campylobacter jejuni/coli/lari</i> , detection	/ 25 g	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<i>Clostridium perfringens</i>	cfu/g	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Coagulase positive staphylococcae	cfu/g	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Coliform bacteria	cfu/g	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Coliform bacteria in milk products	cfu/g	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<i>Enterobacteriaceae</i>	cfu/g	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<i>Escherichia coli</i>	cfu/g	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Heat tolerant coliform bacteria	cfu/g	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Lactic acid bacteria	cfu/g	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<i>Listeria monocytogenes</i> , detection	/ 25 g	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<i>Listeria monocytogenes</i> , quantitative analysis	cfu/g	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Molds	cfu/g	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Yeasts	cfu/g	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Salmonella, detection	/ 25 g	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Sulphite-reducing clostridiums	cfu/g	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<i>Yersinia pseudotuberculosis</i> , detection	/ 25 g	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Sensory evaluation, preliminary: appearance and odor		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Water/ice, food proc. facility ( <i>E. coli</i> , coliforms, enterococcae, colony count)		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
pH		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

**Observations concerning the sampling/samples or other additional information:**

---



---



---

**Evaluation criteria to be applied:**

Sample 1:

---

Sample 2:

---

Sample 3:

---

Sample 4:

---

**LUVYLab Ltd.**  
 Länsi-Louhenkatu 31, P.O.Box 51, 08101 LOHJA  
 Phone: 019 323 626 or 019 323 895  
 laboratorio@luvylab.fi, toimisto@luvylab.fi  
 www.luvylab.fi  
 VAT number: 2940757-6