

ORDER FORM

Microbiology in meat and fish products



Company	Test report/ certificate <input type="checkbox"/> Collective report <input type="checkbox"/> Individual report per sample
Mr./Ms.	<input type="checkbox"/> by mail <input type="checkbox"/> by email
Address/P.O. box	Language <input type="checkbox"/> German <input type="checkbox"/> English <input type="checkbox"/> French
Postal code, city	Delivery <input type="checkbox"/> Standard (approx. 10 working days) 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

No.	Sample description, lot- / batch-no, etc.	Date of production	Date of analysis	Country of origin, country / type of production	Temp. (to be com- pleted by Interlabor)
1					
2					
3					

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

Test parameter (Sample quantity min. 100 g)	Swiss Meat Association
Fishery products, ready for consumption	<input type="checkbox"/> ② ④ ⑥ ⑩
Meat (except poultry and minced meat), raw, whole	<input type="checkbox"/> ③
Meat products, heat-treated, whole	<input type="checkbox"/> ① ⑥ ⑩
Meat products, heat-treated, cut up, portioned	<input type="checkbox"/> ① ④ ⑥ ⑩
Meat products, heat-treated, pasteurised in the package	<input type="checkbox"/> ① ⑥
Meat preparation, raw, fermented ingredients	<input type="checkbox"/> ⑥
Meat preparation, raw, marinated or breaded, incl. raw sausage meat	<input type="checkbox"/> ① ⑥
Poultry, raw, whole	<input type="checkbox"/> ① ③
Minced meat, raw	<input type="checkbox"/> ① ③ ⑦
Game, raw, whole	<input type="checkbox"/> ③
Raw cured meat or raw sausages to be eaten raw	<input type="checkbox"/> ③ ④ ⑩
Raw cured products, interrupted maturation, not ready to eat	<input type="checkbox"/> ④ ⑦
Raw sausage, interrupted maturation, ready to eat	<input type="checkbox"/> ③ ④ ⑦ ⑩
Raw sausage, interrupted maturation, not ready to eat	<input type="checkbox"/> ③ ④
Steak tartare	<input type="checkbox"/> ① ③ ⑦ ⑩

- 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 | |

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

Remarks	Date and signature
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