

SAMPLING INSTRUCTIONS

1. Choose a container of appropriate size. Ensure enough sample is provided to perform tests requested. Refer to order form for minimum amounts.
2. Clean and dry the container.
3. As a convenient and recommended alternative, obtain shipping and sampling containers from the Midwest Grape and Wine Industry Institute. In that case, the containers will arrive in clean, ready to use condition.
4. Rinse sampling container with a small (15 mL) aliquot of the sample.
5. Fill the container with a representative sample. To avoid oxidation and skewing of the results, air should be minimized in the sampling container while allowing enough space for expansion of the liquid as the temperature changes. Use clean utensils and avoid unnecessary aeration.
6. Close the container tightly.
7. Clearly mark the container with an easily identifiable Reference code/number that is also clearly marked on the order form. This is extremely important when shipping multiple samples.
8. Make sure the container does not leak. Enclosing the liquids inside a plastic bag/zip storage bag provides extra protection against leaking during shipping.
9. Unstable samples (such as juice) should be kept cool at all times. Juice samples may explode at higher temperatures due to fermentation.
10. Deliver in person to 2597 Food Science Building, Iowa State University, Ames, IA 50011, or follow the shipping instructions for proper packaging and shipping.