

Midwest Grape and Wine Industry Institute  
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# IOWA STATE UNIVERSITY

## Midwest Grape and Wine Industry Institute

### SAMPLE SUBMITTAL FORM

<b>For Lab Use Only</b>	
Date Received	_____
Time Received	_____
Temperature	_____
Sample Condition	_____
Initials	_____

Client Name*		Project Identification	Report Data To:	
Address*		Contact Person*	Phone and Fax Number*	
City*	State*	Zip Code*	Email*	
- For Lab Use ONLY - Lab ID Number	Sample Description* (Lot Number, Sample Site Number, etc)		Analysis Requested* (Use Sample Key Below)	Special Reporting Requirements

<b>Analytical Test Request Key</b>		Please call 515-294-3308 if you require a test not listed.		
General Chemistry	pH - Hydrogen Ion Conc. TA - Titratable acidity EtOH - Ethanol (ABV) Brix - Total Soluble	RSE - Residual Sugar (Fructose + Glucose) SO2 - Free and Total Sulfur Dioxide AA - Acetic Acid MAL - Malic Acid	LA - Lactic Acid Turb - Turbidity ALD - Acetaldehyde YAN - Yeast Assimilable Nitrogen	HT - Protein Stability CT - Cold Stability SEN - Sensory Analysis SOR - Sorbic Acid
Chemistry	FP - HPLC Fermentation Profile OAP - HPLC Organic Acid Profile	IBU - Bitterness units BC - Beer Color BeerALC- Alcohol, Extract, Gravity, Density	GCMS - Profile (Contact before submission)	