

Purchase order

Company Name _____

Contact Person _____

Email _____ Customer Order No _____

Contact Number _____ AWRI Quote No (if applicable) _____

Sample/s description (This description will appear on your report) _____

☐ Table wine ☐ Sparkling ☐ Fortified ☐ Sweet (>30 g/L) ☐ Juice ☐ Ferment (use plastic containers only) ☐ Grapes ☐ Other (Please Specify) _____

Export certificates <input type="checkbox"/> Certificate of analysis* <input type="checkbox"/> EU export (VI1) – packaged <input type="checkbox"/> EU export (VI1) – bulk <input type="checkbox"/> Japanese export certificate <input type="checkbox"/> Brazil certificate <input type="checkbox"/> Taiwanese certificate	Group analyses <input type="checkbox"/> WineScan or End of Ferment Panel (alcohol, glucose & fructose, pH, titratable acidity (7.0 & 8.2), VA (as acetic acid), specific gravity and malic acid) <input type="checkbox"/> Metals (Cu, Fe, K, Na, Ca, Mn) <input type="checkbox"/> Metals for China (Mn, Cu, Fe) <input type="checkbox"/> Allergens (total egg white and milk protein residue) <input type="checkbox"/> Stability (heat and cold) <input type="checkbox"/> Organic acid profile (citric, tartaric, malic, lactic, acetic, succinic, glucose, fructose and glycerol)	Micro analyses <input type="checkbox"/> Brettanomyces (micro plating) <input type="checkbox"/> Rapid Brettanomyces (Veriflow™) <input type="checkbox"/> Sterility (micro plating) <input type="checkbox"/> Micro ID (DNA sequencing) <input type="checkbox"/> Microscopic Perusal
		Sensory analyses <input type="checkbox"/> Quality assessment panel

*The analysis component of the Wine Australia Continuing Approval Application. Required for all international exports over 100 litres.

Analysis <input type="checkbox"/> Alcohol <input type="checkbox"/> Allergen - egg white protein <input type="checkbox"/> Allergen - milk protein <input type="checkbox"/> Ascorbic acid <input type="checkbox"/> Bentonite trial <input type="checkbox"/> Brix <input type="checkbox"/> Calcium (Ca) <input type="checkbox"/> Carbon dioxide <input type="checkbox"/> Citric acid <input type="checkbox"/> Chloride (as NaCl) <input type="checkbox"/> Codex testing (tartaric, citric, malic, ascorbic acid, PMS, DAP, PVPP, potassium carbonate)	<input type="checkbox"/> Cold stability <input type="checkbox"/> Colour intensity OIV <input type="checkbox"/> Colour profile red wine (modified somers) <input type="checkbox"/> Copper (Cu) <input type="checkbox"/> Dissolved oxygen <input type="checkbox"/> Filterability <input type="checkbox"/> Glucose + fructose <input type="checkbox"/> Heat stability <input type="checkbox"/> Iron (Fe) <input type="checkbox"/> IR investigation <input type="checkbox"/> Laccase activity <input type="checkbox"/> Malic acid (<0.05g/L)	<input type="checkbox"/> Malic acid (WineScan<0.4g/L) <input type="checkbox"/> Manganese (Mn) <input type="checkbox"/> Optical density _____ nm <input type="checkbox"/> Optical rotation <input type="checkbox"/> pH <input type="checkbox"/> Pinking <input type="checkbox"/> Potassium (K) <input type="checkbox"/> Reducing sugar (Rebelein) <input type="checkbox"/> Sodium (Na) <input type="checkbox"/> Sorbic acid <input type="checkbox"/> Specific gravity <input type="checkbox"/> Sucrose <input type="checkbox"/> Sugar content total	<input type="checkbox"/> Sugar free extract <input type="checkbox"/> Sulfur dioxide-free <input type="checkbox"/> Sulfur dioxide-total <input type="checkbox"/> Tannins red wine (modified somers) <input type="checkbox"/> Titratable acidity (pH 7.0) <input type="checkbox"/> Titratable acidity (pH 8.2) <input type="checkbox"/> Turbidity <input type="checkbox"/> Volatile acidity (as acetic acid) <input type="checkbox"/> YAN (Yeast assimilable nitrogen) <input type="checkbox"/> Other _____ _____ _____
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Trace Analysis <input type="checkbox"/> Amino acid profile <input type="checkbox"/> 4-Ethylphenol and 4-Ethylguaiacol <input type="checkbox"/> Ethyl carbamate <input type="checkbox"/> Eucalyptol (1,8-cineole) <input type="checkbox"/> Halogenated phenols	<input type="checkbox"/> Indole <input type="checkbox"/> Low molecular weight sulphide <input type="checkbox"/> Methoxypyrazines <input type="checkbox"/> Multi residue assay (LC/MS/MS) <input type="checkbox"/> Natamycin <input type="checkbox"/> Oak volatiles	<input type="checkbox"/> Ochratoxin A <input type="checkbox"/> Phosphorous acid <input type="checkbox"/> Rhodamine <input type="checkbox"/> Smoke taint panel	<input type="checkbox"/> TCA* (Samples should be submitted in glass jars with double layered aluminium foil between the jar and lid) <input type="checkbox"/> Other _____ _____ _____
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Acceptance by the AWRI of this work, following the receipt of a purchase order for analysis, is subject to the terms and conditions which are posted on our website. I hereby acknowledge that the person signing this purchase order is an authorised representative of the Company and has the authority to bind me / us into a contractual agreement.

Signature _____

Name (Print) _____

Date _____

Position / title _____