

Frind Lab Services

SAMPLE SUBMISSION INFORMATION AND CHAIN OF CUSTODY

Client Information (New clients please fill out all sections)

Full Name		Company Name	
Email		Phone	

Reporting Information

Billing Information (if same as reporting information)

Full Name		Full Name	
Company Name		Company Name	
Address		Address	
City		City/Province	
Postal Code		Postal Code	
Email		Email	
Phone		Phone	

Additional Information

Sample delivery: Sample deliveries are accepted Monday through Friday (*except holidays*), from 7:00-4:00. Please call the lab (778-754-8051) when you arrive, and someone will meet you downstairs. Samples will only be accepted with a completed sample submission and signed chain of custody form. Please refer to **frindwinery.com** for sample submission instructions and terms and conditions.

Results relate only to the sample as received. Frind Lab Services accepts no responsibility or liability for the quality of samples prior to receipt by the laboratory, which may compromise the quality or accuracy of the results generated. Any action you take upon the information in the report generated is strictly at your own discretion.

Authorization and Chain of Custody

Client Signature		Date	
Authorized Lab Signature		Date	
Date sample received		Time received	
Temperature of sample		Sample sealed?	

Frind Lab Services

Packages

Juice/wine	Brix, pH, Titratable Acidity (TA)	<input type="checkbox"/>
Juice/wine with glucose, fructose and sucrose	Brix, pH, TA, glucose, fructose, sucrose	<input type="checkbox"/>
Juice/wine analysis with Malic	Brix, pH, TA, Malic	<input type="checkbox"/>
Juice/wine analysis with YAN	Brix, pH, TA, YAN	<input type="checkbox"/>
Secondary Fermentation	Malic, pH, TA, Free and Total SO ₂	<input type="checkbox"/>
BC VQA Certification	Alcohol, TA, pH, Volatile Acidity, Free SO ₂ , Total SO ₂ , Residual Sugar (glucose and fructose)	<input type="checkbox"/>
Monthly Maintenance	pH, TA, Free SO ₂ , Total SO ₂ , Volatile Acidity	<input type="checkbox"/>

Routine Services

Alcohol	<input type="checkbox"/>	Nitrogen (YAN)	<input checked="" type="checkbox"/>
Brix	<input type="checkbox"/>	Volatile Acidity	<input type="checkbox"/>
Malic Acid	<input type="checkbox"/>	Titrateable Acidity	<input type="checkbox"/>
Free SO ₂	<input type="checkbox"/>	pH	<input type="checkbox"/>
Total SO ₂	<input type="checkbox"/>	Glucose	<input type="checkbox"/>
Free and Total SO ₂	<input type="checkbox"/>	Fructose	<input type="checkbox"/>
CO ₂ and O ₂ in bottle	<input type="checkbox"/>	Glucose Fructose Sucrose	<input type="checkbox"/>
Cold Stability – DIT	<input type="checkbox"/>		

Trials

Bentonite	<input type="checkbox"/>	Fining Trials	<input type="checkbox"/>
Bentonite and heat stability	<input type="checkbox"/>		

Grape Maturity

Dyostem with brix, glucose, fructose, malic, pH and TA	<input type="checkbox"/>
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