



**Coffee Analysts**

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# Sample Submission Form

## General Shipment Info

Invoice Company: \_\_\_\_\_  
Brand: \_\_\_\_\_  
Supplier / Roaster: \_\_\_\_\_  
Date Sent: \_\_\_\_\_  
PO Number: \_\_\_\_\_  
# Items included: \_\_\_\_\_

## Submitted Samples

### Sample Type:

Please select one of the following and fill in the corresponding information where applicable to enhance reporting abilities

#### ☐ Green Coffee

Origin \_\_\_\_\_ Lot Number \_\_\_\_\_  
Exporter \_\_\_\_\_ Contract Number \_\_\_\_\_  
Importer \_\_\_\_\_ Container Number \_\_\_\_\_

#### ☐ Retail/Packaged

Pack Size \_\_\_\_\_ Ground/Whole Bean/Both \_\_\_\_\_  
Packs per sample \_\_\_\_\_ Use-by Date \_\_\_\_\_

☐ Roasted Coffee (Ground) ☐ Tea  
☐ Roasted Coffee (Whole Bean) ☐ Soluble Coffee  
☐ Liquid Coffee / Extract ☐ Other \_\_\_\_\_

Customer's Product Reference: \_\_\_\_\_  
Product Type: \_\_\_\_\_

### Multiple Sample Submission

Please uniquely identify (i.e. Lot Number) each sample of selected type

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

## Testing Requirements

(Applied to all samples, Use additional sheet for varying requirements)

☐ Selected Tests ☐ Selected Package  
☐ Customer Specific Package \_\_\_\_\_

Retain Instructions: \_\_\_\_\_  
Additional Notes: \_\_\_\_\_

## Available Tests

Individual test rates vary depending on volume and specific test requirements. Please call to discuss rates and specifics if you are selecting individual tests

### Roasted Coffee

☐ Agtron - Roast Degree  
☐ Bulk Density  
☐ Caffeine Content  
☐ Colorimeter - Roast/Color Analysis  
☐ Grind Particle Size Distribution  
☐ Moisture Content  
☐ Roast Defect Analysis  
☐ Water Activity  
☐ Whole Bean Breakage

### Green

☐ Bean Size Distribution  
☐ Bulk Density  
☐ Visual Descriptive  
☐ Colorimeter - Roast/Color Analysis  
☐ Defect Sorting  
☐ Moisture Content  
☐ Ochratoxin Testing  
☐ Water Activity

### Brewed Coffee

☐ pH Analysis  
☐ Total Dissolved Solids

### Sensorial

☐ Descriptive - An analyzation according to ISO #6668 or SCAA method by a trained panel of 4 or more.

☐ Sample To Standard - A comparison to a known standard in terms of intensity and quality of flavor

☐ Triangle Test - A determination of the closeness of the flavor profile of two products

### Liquid Product

☐ E-Coli  
☐ Lactic  
☐ Mold-Yeast  
☐ Refractive Index/Brix  
☐ Titratable Acidity  
☐ Total Plate Count  
☐ Viscometry  
☐ Water Activity

### Packaging

Special Requirements:

☐ Carbon Dioxide Content (Percentage of Residual Gasses)  
☐ Oxygen Content (Percentage of Residual Gasses)  
☐ Leak Detection (For Samples with an Excess Oxygen Content)

CA Quoted Price: \_\_\_\_\_ USD

## Packages (Sensory Included)

### ☐ Roasted Coffee Analysis

Carbon Dioxide  
Oxygen Content (With Leak Detection)  
Agtron - Roast Degree  
Colorimeter - Roast/Color Analysis  
Grind Particle Size Distribution  
pH  
Total Dissolved Solids  
Moisture Content  
Water Activity  
Whole Bean Breakage

### ☐ Green Coffee Analysis

Visual Descriptive  
Colorimeter - Roast/Color Analysis  
Moisture Content  
Water Activity  
Bean Size Distribution  
Defect Sorting  
Bulk Density