

Send To: Testing Laboratory **Coffee Enterprises** 110 Riggs Road, Suite B Hinesburg, Vermont 05461 USA T: +1 (802) 864-5760 / +1 (800) 375-3398 www.coffeeenterprises.com

## **Project Information:**

Client Company Name:

Product Name / Brand:

Manufacturer / Supplier:

Puchase Order Number / Project Code:

#### **Requested Testing:** Please see the Coffee and Tea Testing Guide for explanation of testing packages

	<b>0</b>	01 0
	GCA: Green Coffee Analysis (complete phy	sical and sensory testing)
	GRD: Green Coffee Defect Count Only	
	CUP: Sensory Evaluation Only - Cupping	g
	RCA: Roasted Coffee Analysis (complete p	hysical and sensory testing)
<b>RCA with DoD</b> : Degree of Difference Sensory Rating		
	TST: Tasting Only Brewing instruct	ion:
	ounces of coffee /	fluid ounces of water
	<b>TST with DoD</b> : Degree of	Difference Sensory Rating
	PHYS: Physical Analysis Only (specify)	
	SBA: Soluble Beverage Analysis	
	<b>BEA:</b> Brewing Equipment Analysis	
	ACE: Alignment & Calibration Evaluation	ons (specify tests below)
	<b>TPA:</b> Tea Product Analysis	
	LPA: Liquid Product Analysis	
	<b>FS-CHEM</b> : Chemical Testing (specify)	

# Sample Submission Form

(Work Authorization & Project Details)

Send Report To:				
Analysis reports for this project will only be sent to the people listed				

## Send Invoice To:

A/P Contact:	
Company Name:	
Address:	
Address:	
City:	
Zip:	
Phone:	

E-Mail:

Scan for more information



Country:

State:

**OTHER:** Please Specify 

## **Product Information:**

Individually list all products submitted for analysis. <b>One product per line.</b> Please identify each product in the description box exactly how you wish it to appear on our reports.						
Product Type	locument is required for all testing projects. An incomplete Description of Products for Analysis		Test(s) Requested	CE Use Only		
i iouust i ype	Product Name, Production Date/Time, Best By Date, Etc.	Quantity Submitted	2 con(o) requested	on one only		
Green/Roasted Coffee, Tea, Extract, RTD, Etc.	GCA: <u>Farming</u> : country, region. farm, co-op, species, variety; <u>Processing</u> : name of mill, processing method; <u>Trading</u> : bean size, quality grade, ICO #, container #; <u>Certifications</u>	# of units, net weight	Code From Above	Analysis # / Sample ID		
1						
2						
3						
4						
5						
6						
7						
8						
Additional Information:			Project Authorized By:			
Name: Title:						
Email:			Date:			

This is a writable PDF. Please complete and return in the box with all products for analysis. Products that are viable for follow-up testing are retained in storage for 30 days, then will be discarded or donated





## HOW TO SUBMIT PRODUCTS FOR TESTING

#### (Deliveries are accepted Monday-Friday, 8 AM to 5 PM, excluding US holidays)

Products are defined as items for analysis that are representative of a single manufacturing batch, production day, SKU, or from a specific production time, for example, beginning, middle, or end within the production day. Unbiased testing prohibits communication of quality issues or concerns on the product identifications labels or forms. Please include preparation or dilution recipes for sensory evaluations.

All products must be securely sealed and packaged to prevent damage during transit. Finished or consumer products should be sealed and ready for distribution or sale. Please provide MSDS Documents if applicable.

Sample Submission Form:	Required for all testing projects - Download Link.
Product Label:	Products submitted must match items listed on the <b>Sample Submission Form.</b>

## \*Sample quantities for standard testing packages are different than Supply Proposal Testing\*

#### (GCA) Green Coffee Product Samples:

**Product Quantity:** 

Quantity:	Optimum: 550 grams / Minimum: 350 grams of green coffee per product
Sampling:	Representative composite samples should be drawn from at least 10% of the bags in the lot,
	drawn from various locations; front, middle, back and top, middle, bottom.
Requested Information:	Farming: country, region. farm, co-op, species, variety; Processing: name of mill,
-	processing method; Trading: bean size, quality grade, ICO #, container #; Certifications.
(RCA, TPA, SBA) Roasted C	offee, Tea, & Soluble Product Samples:
Coffee Quantity:	Minimum: 250 grams total net weight. 5 packages per product
	Bulk packages over 454 grams net weight: 2 packages per product
Tea Quantity:	Minimum: 20 individual-cup bags, 5 full-pot bags, 150 grams of loose tea
Soluble Quantity:	Minimum: 175 grams net weight
(RCA) Single-cup (filtered an	nd unfiltered products) Product Samples:

## Single Cup Quantity: Optimum: 250 grams / Minimum: 175 grams total net weight per product

## (LPA) Concentrate, Extract, Flavor Ingredient, & Ready-To-Drink Product Samples:

Concentrate, Extracts, & Flavors: Minimum: 175 milliliters Ready-to-Drink Quantity: 4 bottles/cans per product, minimum 175 milliliters per bottle/can

#### (FS-CHEM) Food Safety & Chemical Analysis Product Samples:

The quantity listed in this document is the minimum amount required to complete each analysis. We suggest sending two identical (homogenized) products for analysis. The second product will be held as a retained sample and used only if there is an issue with processing, shipping damage, or other unforeseen issue with the first product sample.

For international shipping please be sure to accurately complete commodity codes and provide all required for FDA and US Customs documents and declaration forms. The client is responsible for all shipping and logistics costs for sending and receiving products, including customs fees, entry fees, duties, and taxes.

For more information on product testing, please see the Coffee and Tea Testing Guide or the Supply Proposal Testing Guide.

