



Commercial Services, The Australian Wine Research Institute

PURCHASE ORDER

Company Name: _____

Contact Person: _____

E-mail: _____

Mobile: _____ **Order No:** _____

Telephone: _____ **Facsimile:** _____

SAMPLE/S ID _____

- Table wine
 Fortified
 Sweet (>30g/L)
 Juice (use plastic containers ONLY)
 Grapes

Export Certificates

- AWBC Certificate of Analysis***
 Send sample to AWBC for approval
 EU export (V11) - Botrytised
 EU export (V11) - Bulk
 EU export (V11) - Packaged
 Japanese Export Certificate

Grape 'quality' assessment

- Basic juice panel (TA, pH & brix)
 Juice panel (TA, pH, brix & YAN)
 Colour & phenolics & MCP tannins
 Anthocyanins ONLY
 MCP tannins ONLY
 Smoke taint

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

ROUTINE ANALYSIS

- | | | |
|---|---|---|
| <input type="checkbox"/> Absorbance @ 280nm | <input type="checkbox"/> Copper | <input type="checkbox"/> Sorbic acid |
| <input type="checkbox"/> Absorbance @ 420nm | <input type="checkbox"/> Glucose + fructose | <input type="checkbox"/> Specific gravity |
| <input type="checkbox"/> Acetic acid | <input type="checkbox"/> Heat stability | <input type="checkbox"/> Sterility |
| <input type="checkbox"/> Alcohol (FTIR/NIR) | <input type="checkbox"/> Iron | <input type="checkbox"/> Sulphur dioxide-free |
| <input type="checkbox"/> Alcohol (densitometry) | <input type="checkbox"/> Laccase activity | <input type="checkbox"/> Sulphur dioxide-total |
| <input type="checkbox"/> Alcohol (for labelling) | <input type="checkbox"/> Malic acid | <input type="checkbox"/> Titratable acidity |
| <input type="checkbox"/> Ascorbic acid | <input type="checkbox"/> MCP tannins – red wine | <input type="checkbox"/> Volatile acidity |
| <input type="checkbox"/> Bentonite trial | <input type="checkbox"/> Organic acid profile | <input type="checkbox"/> YAN (Yeast assimilable nitrogen) |
| <input type="checkbox"/> Calcium | <input type="checkbox"/> pH | <input type="checkbox"/> Other: _____ |
| <input type="checkbox"/> Citric acid | <input type="checkbox"/> Pinking | _____ |
| <input type="checkbox"/> Cold stability | <input type="checkbox"/> Potassium | _____ |
| <input type="checkbox"/> Colour profile – red wine | <input type="checkbox"/> Sensory (quality evaluation) | |
| <input type="checkbox"/> Colour density (OD520+OD420) | <input type="checkbox"/> Sodium | |

For further details please visit our website; www.awri.com.au

Trace Analysis

- | | |
|---|---|
| <input type="checkbox"/> Amino Acid Profile | <input type="checkbox"/> Oak volatiles |
| <input type="checkbox"/> <i>Brettanomyces</i> (4-EP/4-EG) | <input type="checkbox"/> Ochratoxin A |
| <input type="checkbox"/> Carbendazim | <input type="checkbox"/> Smoke taint (guaiacol & 4-methyl guaiacol) |
| <input type="checkbox"/> Ethyl carbamate | <input type="checkbox"/> Strobilurins* |
| <input type="checkbox"/> Histamine & Tyramine | <input type="checkbox"/> TCA |
| <input type="checkbox"/> Multi Residue Assay (GC/MS)* | <input type="checkbox"/> Other: _____ |
| <input type="checkbox"/> Multi Residue Assay (HPLC)* | |

* For list of compounds contained in these assays see our website; www.awri.com.au/analytical_service/analyses/agrochemical_analysis/

A standard Handling Fee of \$25 exclusive of GST applies per invoice.

Acceptance of your work following the receipt of an 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: _____ **Date:** _____

Name [print]: _____ **Position/Title:** _____

FAX: 08 8303 6621