

FlxBT Analysis Submission Form

Instructions:

- Please fill out the **Company Information** below (page 1) and the **Tests Requested** (pages 2-3) section.
- **WINE SUBMISSION**
 - Package each wine sample in a clean, leak-proof 350 ml (or larger) inert container such as glass or plastic with no head space.
 - If you request to keep your sample container(s) after analyses, please let us know when you plan to pick them up. Otherwise, all containers will be disposed of properly a week after testing is complete.
- **JUICE/FERMENTING JUICE SUBMISSION**
 - Package each juice sample in clean, dry plastic bottle at least 300ml for sample volume.
 - All juice samples **MUST BE FROZEN**
 - Shipping packages that contain frozen juice samples must be clearly labeled with “**FROZEN SAMPLES**” on the outside of the package and **MUST** be shipped overnight.
- Each sample submitted for testing must be labeled. Please fill out the label template provided on page 4 for each sample. **Use pencil to avoid smearing and loss of information.** Cut out the labels and adhere them to each bottle with tape. Reprint page 4 if more labels are needed.
- Calculate the total cost of your analyses in the **Tests Requested** section and provide appropriate payment information in the **Payment Section**.
- If tax exempt, please send in **Tax Exempt Certificate** with paperwork (link found within these Instructions on the website)
- Your samples, submission forms **and form of payment** should be shipped Overnight/Same Day Mailed to the address below **OR** hand delivered **OR** scheduled for a shuttle pickup.
- **Hand Delivered** samples are accepted 7 days a week at the FlxBT location 9am-5pm. Email info@flxbt.com to set up your drop off time for hand delivery. Use this address for shipping and hand deliveries:

FlxBT
846 State Route 14*
Penn Yan, NY, 14527
Tel: 315-536-6861

**FlxBT is temporarily located on the second floor of Red Tail Ridge Winery, in the laboratory*
- **Seneca Lake Wednesday Sample Shuttle Pick Up:**
 - FlxBT will be picking up samples around Seneca Lake between 9am-5pm every Wednesday. To schedule a pickup, drop us an email at info@flxbt.com or call us 315-536-6861 prior to Wednesday with your address and we will arrange for the pickup.
- Lab Testing Hours are Monday-Thursday, 9am-5pm.
- In most cases, results will be sent via email within 48-72 hours after the sample has been received. Please allow more time for heat/cold stability tests.

Company Information

Business Name:
Contact Person:
Date:
Email:
Phone:
Street Address:
City, State, and Zip Code:

Panel Analyses	Price Per Panel	Quantity Requested (fill in)
Juice Panel		
Option #1: Tests for Brix, pH, TA, YAN	\$50	
Option #2: Tests for Brix, pH, TA, VA	\$40	
Option #3: Tests for Brix, pH, TA	\$30	
Nitrogen Panel		
Tests for NH3, NOPA, YAN	\$35	
Basic Wine Panel		
Option #1: Tests for pH, FSO2, TSO2, TA, VA	\$40	
Option #2: Tests for pH, FSO2, TSO2, TA, VA, RS, L-MAL, ALC	\$60	
Post Fermentation Panel		
Tests for L-MAL, VA, RS	\$36	
White Stability Panel		
Tests for L-MAL, RS, CS, PHS	\$70	
Red Stability Panel		
Tests for L-MAL, RS, CS	\$55	
Monthly Check Panel		
Tests for FSO2, TSO2, VA	\$30	
pH & TA Panel		
Tests for pH & TA	\$20	
Sulfur Panel		
Tests for FSO2, TSO2.	\$20	
	Total Price of Panel Analyses:	Total Panel Analyses Requested:
	\$	

Key

- TA = Titratable Acid
- L-MAL= Malic Acid
- NH3 = Ammonia
- NOPA = Alpha-Amino Nitrogen
- YAN =Yeast Assimilable Nitrogen
- VA = Volatile Acidity (Acetic Acid)
- FSO2 = Free Sulfur Dioxide
- TSO2 = Total Sulfur Dioxide
- CS = Cold Stability
- PHS = Protein Heat Stability
- RS = Residual Sugar: Fructose/Glucose Ratio

Individual Analyses	Price Per Sample	Discount Price: Per Sample	Quantity Requested (fill in)
pH	\$10		
L-MAL (Malic Acid)	\$18	\$12 for 2-10 submitted samples	
TA (Titratable Acid)	\$12		
VA (Volatile Acidity)	\$20		
ALC (% Alcohol)	\$20		
RS (Residual Sugar: Glucose/Fructose Ratio)	\$35		
FS02 (Free Sulfur Dioxide)	\$12		
TS02 (Total Sulfur Dioxide)	\$12		
NH3 (Ammonia)	\$24	\$18 for 2-10 submitted samples	
NOPA (Alpha-Amino Nitrogen)	\$24	\$18 for 2-10 submitted samples	
YAN (Yeast Assimilable Nitrogen)	\$35	\$25 for 2-10 submitted samples	
Heat Stability	\$15		
Cold Stability	\$15		
Brix	\$10		
Citric (Citric Acid)	\$30		

Total Price of Individual Analyses with Discounts:

Total Individual Analyses Requested:

\$

Total Price (Panel & Individual)

Grand Totals Analyses (Panel & Individual) Requested

\$

***NYS Sales Tax**

8%: \$

Grand Total Price With Tax

\$

Payment Section

Please calculate the Grand Total Price to the right

Check Payment Type:

Credit Card: ☐ Check: ☐ Cash (hand delivery): ☐

Name on Card: _____

Credit Card #: _____


Type of Card: _____ Expiration Date: _____

Billing Zip Code: _____ Security Code: _____

All **Checks** should be made out to **FlxBT** and mailed in with this form.


Cash will be accepted if you are hand delivering your samples and forms.

*If tax exempt, please send in **Tax Exempt Certificate** with paperwork. Link found on our website instructions.

Sample # _____ Type: Juice ☐ Ferment ☐
Wine ☐ Dessert Wine ☐ 


Business Name: _____

<u>Panels</u>		<u>Individual Analyses</u>	
<input type="checkbox"/> Juice 1	<input type="checkbox"/> Juice 2	<input type="checkbox"/> pH	
<input type="checkbox"/> Juice 3	<input type="checkbox"/> Nitrogen	<input type="checkbox"/> L-MAL	<input type="checkbox"/> NH3
<input type="checkbox"/> Basic 1	<input type="checkbox"/> Basic 2	<input type="checkbox"/> TA	<input type="checkbox"/> NOPA
<input type="checkbox"/> Post Ferm.	<input type="checkbox"/> VA	<input type="checkbox"/> YAN	
<input type="checkbox"/> White Stability	<input type="checkbox"/> ALC	<input type="checkbox"/> Heat Stability	
<input type="checkbox"/> Red Stability	<input type="checkbox"/> RS	<input type="checkbox"/> Cold Stability	
<input type="checkbox"/> Monthly Check	<input type="checkbox"/> FSO2	<input type="checkbox"/> Brix	
<input type="checkbox"/> pH & TA	<input type="checkbox"/> TS02	<input type="checkbox"/> Citric	
<input type="checkbox"/> Sulfur	Grape Variety _____		Vintage _____

Sample # _____ Type: Juice ☐ Ferment ☐
Wine ☐ Dessert Wine ☐ 


Business Name: _____

<u>Panels</u>		<u>Individual Analyses</u>	
<input type="checkbox"/> Juice 1	<input type="checkbox"/> Juice 2	<input type="checkbox"/> pH	
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<input type="checkbox"/> Post Ferm.	<input type="checkbox"/> VA	<input type="checkbox"/> YAN	
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<input type="checkbox"/> Red Stability	<input type="checkbox"/> RS	<input type="checkbox"/> Cold Stability	
<input type="checkbox"/> Monthly Check	<input type="checkbox"/> FSO2	<input type="checkbox"/> Brix	
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Wine ☐ Dessert Wine ☐ 

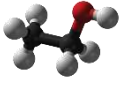
Business Name: _____

<u>Panels</u>		<u>Individual Analyses</u>	
<input type="checkbox"/> Juice 1	<input type="checkbox"/> Juice 2	<input type="checkbox"/> pH	
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<input type="checkbox"/> Post Ferm.	<input type="checkbox"/> VA	<input type="checkbox"/> YAN	
<input type="checkbox"/> White Stability	<input type="checkbox"/> ALC	<input type="checkbox"/> Heat Stability	
<input type="checkbox"/> Red Stability	<input type="checkbox"/> RS	<input type="checkbox"/> Cold Stability	
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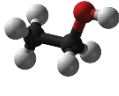
Business Name: _____

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*Fill out in **PENCIL**. See Instructions on page 1 for packing directions and address for shipping or hand delivery. Reprint page if you need more labels.*