BAMOS AG
BERATUNG • ANALYTIK

Telephone 071 622 20 66
Telefax 071 622 84 31
Mail: info@bamosag.ch
Internet: www.bamos.ch

Name purchaser: _____
Adress: _____
Telephone: _____

CH-Nr.: _____
Date: _____
Signature: _____

Order sheet

Final products and intermediate products

Count	Sample description	F = Silofree Milk / S = Silomilk	Firmness: H / HH / W[1]	R = Raw / T = Therm. / P = Past[1]	**x = Analysis on expiration date**	Aerobic mesophile bacteria	Aerobic mesoophile foreign bacteria	Salt-tolerant bacteria	Enterobacteriaceaen (**Coliform** bacteria)	Prop.bacteria[2] - standard 10 Days	Prop.bacteria[2] - express Fr. 150.-	Cheese-damaging anaerobic spores (Filter/3days)	Gas forming anaerobic spores(GaS / MPN) 10 Days	Lactobacilli (Lb)	Facultative heterofermentative Lactobacilli	Enterococci	Escherichia coli **(E. coli)**	Staphylococci coag.pos.	Salmonella (in 25g)	Listeria (in 25g)	Bacillus cereus	Pseudomonas sp.	Sulfite reducing clostridia	Clostridium perfringens	Yeast	Mould	Water content	Fat content	Fat in dry matter(f.i.t.)	pH-Value	Acid capability	Phosphatase activity	Peroxidase detection	Total lactic acid (L+/D-)		Detection of inhibitors in milk	Fat content / Protein content	Cell content in milk	Freezing point of milk

[1]Please note: On Milk, if silomilk or silofree mlk. On cheese, level of firmness and type of heat treatment. Thank you !
By using this form you agree to our terms and conditions (AGB).

[2]Propionic acid bacteria

Doc. Nr.	Version	Approval from	Released from	Released	Status
1905	3	PW	PW	02.08.2019	Freigegeben