

## Sample Submission Instructions

1. Collect a sample of the juice or wine you would like to have tested. The volumes necessary for testing can be found below in the table entitled 'Minimum Sample Volumes'.
2. Clearly label the samples with indelible ink either directly on the sample container or on a sticky label or tape attached directly to the sample container.
3. Make sure all sample containers are well sealed. Juice samples or samples that are fermenting should be kept on ice until delivery.
4. Print off a 'Sample Submission Form' from the CCOVI website and fill out completely. Copies of this form are also available to be filled out at the Lab at the time of delivery.
5. Samples can either be brought directly to CCOVI or shipped by courier:
  - i. Samples may be dropped off at CCOVI between the hours of 9:00 am and 5:00 pm, Monday to Friday, at the Analytical Services Laboratory, Inniskillin Hall Room 215 (follow the signs). If, for any reason, the Lab is closed, samples may be left with Elena Genkin in the CCOVI office (IH 206).
  - ii. Alternatively, samples may be shipped to CCOVI for analysis. It is recommended that samples are shipped double sealed (i.e. in a container inside a sealed plastic bag). Shipping in a well-sealed cooler with icepacks will help prevent degradation of the samples. If shipping juice samples, they should be frozen and kept frozen by the shipping company. Place the completed Sample Submission Form in a separate, water resistant sleeve for shipping.
6. If you have any detailed instructions, requests not covered by the sample submission form, or other questions or concerns regarding sample analysis, contact the Analytical Services Lab at 905-688-5550 ext. 3510 or [ccovilab@brocku.ca](mailto:ccovilab@brocku.ca).
7. Samples will be retained for seven (7) days after the results are sent out unless we are otherwise instructed. The samples will be disposed of at the end of 7 days.

Table 1: Minimum Sample Volumes

Assay	Minimum Sample Volume Required per Assay
Juice or Wine Panel	200 mL
Free SO <sub>2</sub> & Total SO <sub>2</sub>	150 mL
Brix, pH, TA, Heat Stability, Cold Stability	100 mL
Acetic Acid, Malic Acid, Residual Sugar, Ethanol, Methanol, Yeast Assimilable Nitrogen	50 mL
All others	200 mL