

FOCUS
ON WHAT
MATTERS

2023

PRODUCT CATALOGUE



Accredited Laboratory ISO 17025/CEI:2017





ABOUT US

Since it commenced its activities in 2007, Mosti Lab (a division of Mosti Mondiale) has become the leading oenological laboratory in Eastern Canada, offering unparalleled support to wineries, breweries, cider houses, meaderies and distilleries. Mosti Lab offers a complete range of laboratory services to meet the needs of the emerging market. From must analysis, to the monitoring of fermentations and maturations, pre-bottling and post-bottling quality control and microbiological analysis, Mosti Lab can assist alcoholic beverage producers at every step.

Mosti Lab which is composed of a technically qualified staff with more than 50 years of collective experience ensuring a professional processing of products, is overseen by Matteo Meglioli, who has a Ph.D. in Food Technology as well as a Bachelor of Viticulture and Oenology. Mosti Lab has established a collaboration with Vassanelli Lab, Italy's vastest wine laboratory based in Bussolengo, Verona, allowing access to countless years of experience and technological advancement.

ISO/IEC 17025:2017 ACCREDITATION

We are accredited ISO/IEC 17025:2017 by the SCC (Standards Council of Canada) according to the scope available on our website or on demand. Under the directives and recommendations of ISO/IEC 17025: 2017, Mosti Lab participates to Laboratory Proficiency Programs (LPP) with **ASEV**, **LGC Standards** and **BIPEA**. Mosti Lab also makes interlaboratory comparisons with the **SAQ** and **Vassanelli Lab**. These programs and comparisons validate the **accuracy of our results**.

WHAT DOES THIS ACCREDITATION MEAN FOR OUR LABORATORY?

The obtention of ISO 17025 Accreditation means rigorous third-party evaluation of our quality management system and technical competence. The accrediting body proceeds to a thorough evaluation of our laboratory, namely to assess lab **personnel technical aptitudes** and its ability to execute an established management system.

The verifications occur on a regular basis to conserve this accredited status. The ISO 17025 accreditation can only be granted by an authorized certifying organization. Obtention of the accreditation means the laboratory has met all requirements pertaining to management and techniques contained within norm ISO 17025 and that the laboratory is thus deemed technically competent to deliver **reliable results**.

This international norm, jointly published by the ISO (International Organization for Standardization) and the IEC (International Electrotechnical Commission) establishes a set of requirements which improve validity and reproducibility of laboratory results.

In accordance with requirements pertaining to ISO 17025 Accredited Laboratory competency, all of our laboratory activities are structured, managed and carried out with **impartiality and confidentiality** of information. Our Management is also committed to performing its activities in complete impartiality and confidentiality.

INFORMATION

OUR CATEGORIES



WINE



BEER



CIDER



FRUIT WINE



MEAD



LIQUEURS
AND SPIRITS

SHIPPING ADDRESS

Mosti Mondiale | Mosti Lab Laboratory | 6865 Route 132, Ville Sainte-Catherine, QC, Canada J5C 1B6
mostilab@mostimondiale.com

PROCESSING DELAYS

- **Stable Products:** FTIR results are generally sent within 2 to 4 business days.
- **Musts and Grapes:** FTIR results are generally sent within 24 to 48 business hours.
- **Other Analysis:** Results are sent within 2 to 5 business days in majority of cases (with some exceptions such as microbiology).

BULK RATES

Mosti Lab offers a rebate for the following sample quantities on all FTIR packages and individual analyses.
Rebate applies only to sample with the **same set of analysis** submitted simultaneously.

*24-HOUR ANALYSIS SERVICE

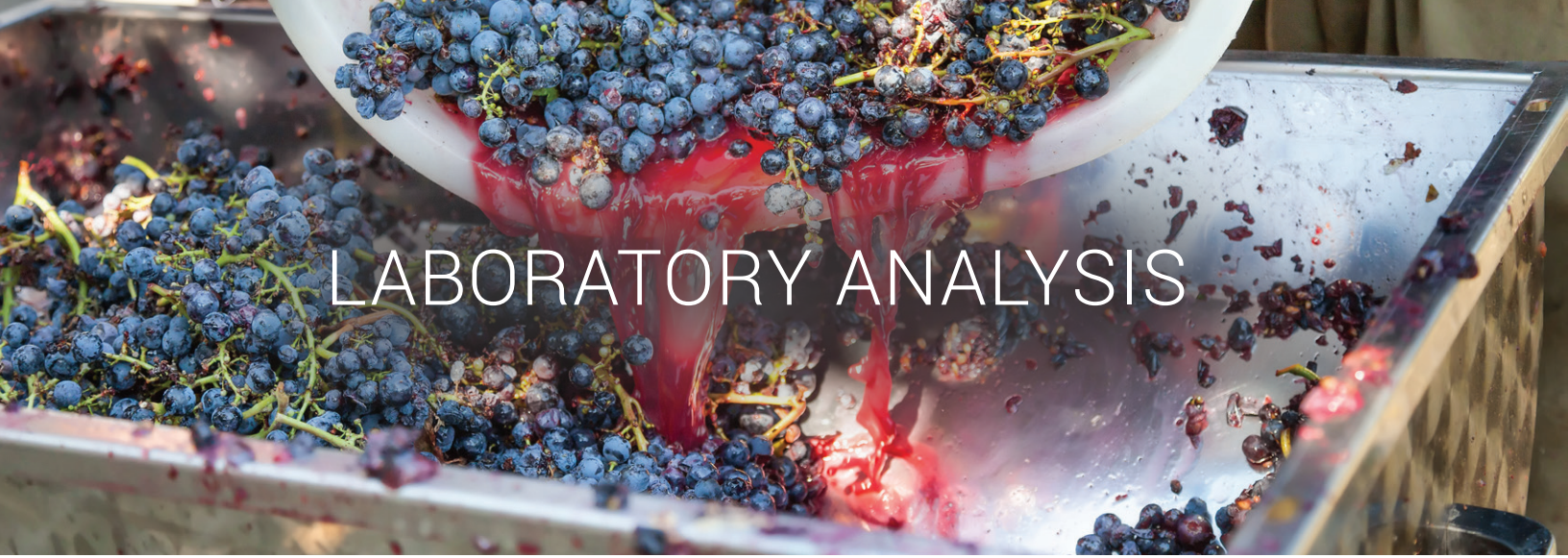
Verify if 24-Hour Analysis Service is available for your desired analyses or package(s) prior to sample shipment.

Additional \$25 per analysis or FTIR package.

Package = FTIR package only. For manual analysis packages, \$25 have to be counted per analysis.
Does **not** apply to RACJ packages.

* 24-Hour Analysis Service Requests must be specified on the Categorization Form.
The Categorization Form must be enclosed with the samples.

SAMPLES	REBATE
1 – 2	--
3 – 5	5%
6 – 9	10%
10 +	15%



LABORATORY ANALYSIS

SAMPLE SHIPPING

- A minimum sample size of **500 mL** is required for analytical purposes.

However, the following symbols indicate an exception:

🍷 1 sample bottle of 750 mL minimum is required for the analysis or package.

🍷🍷 2 sample bottles of 750 mL minimum are required for the analysis or package.

📦 2 bottles of the sample are required for the analysis or package.

- Ensure your samples are **homogeneous and representative**.
- **Non-stable products** such as **musts** should be sent with an adequate quantity of "**Ice pack**" in order to maintain sample integrity. Avoid freezing or heating of your samples during transportation as this could denature your product.
- For analysis on grapes berries, a minimum of 150 to 200 berries with peduncles are required. The berries peduncles will avoid deterioration during transport. Berries should be sent with an adequate quantity of "**Ice pack**" in order to maintain sample integrity.
- It is best to send the samples in **new plastic bottles** or plastic bottles which have only contained water. However, samples in plastic bottles **are not accepted** for RACJ packages and other analyses, such as CO₂ and/or O₂.
- Ensure sample bottles have been properly dried before use. Do not use bottles having previously contained juice, soft drinks or any other beverage type. If sending **glass bottles**, proper care must be taken to ensure they are **well protected to avoid any breakage** that may occur during transport.
- Properly **identify** your bottles **with labels**, available on **mostilab.com** and include a completed **Categorization Form** with your shipment (both are under the "**Documents**" tab). The e-mail address where your certificates are to be sent should be the e-mail address entered on the **Categorization Form**.
- It is preferable to use a trusted carrier such as UPS, FedEx or Dicom for shipping. If sending your package via Canada Post, please ensure to request **registered mail delivery** (door to door delivery requiring a signature). Canada Post could otherwise redirect the package to one of their service points.
- All shipping costs are at the client's expense.
- All **products under pressure** (under cork or capsule closure) are systematically **set aside for a period of 6 hours** prior to processing for analysis, in order to avoid overflow at bottle opening.



FTIR PACKAGES

FTIR PACKAGE | FOURIER-TRANSFORM INFRARED

FTIR analysis allow for a general picture of the profile of a product at a given time during the production process. It serves as an **indicative**, with a **certain precision**, as long as the analyzed product is "STANDARD". As soon as a parameter of the product or the product itself doesn't fit in the **normal limits** of the type of product or in the **criteria of categorization** of the product, the results can be distorted or out of the calibration curves. To improve the accuracy of the FTIR results, **here are certain conditions to comply to**:

- Product should consist of: **grape or apple must, grape wine or apple cider**: no added flavorings, no added alcohol or other adjuvant (e.g. no port-type or fortified products, no flavored ciders, no berry wine, etc.):
 - **FTIR is not available for ice wine must and late harvest must.**
 - **FTIR is not available for ice cider must.**
 - **FTIR is not available for "strong" wines such as fortified wines, aperitifs, liqueurs, mistelles, port-type wines, etc.**
 - **FTIR is not available for fire ciders and aperitif ciders.**
 - **FTIR is not available for meads and maple wines.**
 - **FTIR is no longer available for pear and strawberry products.**
- **Samples should not have undergone excessive sulphites additions** (reaching sulphites levels exceeding "normal" quantities).
- Products must **not have undergone "abnormal" processing** such as strong deacidification, heating (fire cider), etc.
- Products must lie within the **normal parameters of its category**. Example: a pH of 4.5 or 2.7 is not considered normal for a wine. An alcohol level of 9.0% or 15.0% is not considered normal for a wine. The FTIR may not read up to these values and all other parameters may as a result be distorted.
- Products must **not be oxidized** or be **characterized by a high level of acetic acid or superior alcohol** (ex. methanol, acetaldehyde, ethyl acetate, etc.).
- If your product does not comply with the conditions required by the FTIR, you will still receive your analytical results as is, but they might be lacking precision. If we are able to identify your product as not suitable for the FTIR, a note will be added onto your certificate to warn you (" Product not suitable for FTIR analysis ").
- **If your product does not meet one of the conditions described above, we recommend to select your desired analysis from the list of individual analysis or analytical packages "T", "H" or "F".**

Mosti lab reserves the right to replace the FTIR method for any parameters, no charge, by a manual method if the technician judges that it is necessary.

METHODS FOR ALCOHOLIC STRENGTH BY VOLUME AND SPECIFIC GRAVITY

ALCOHOLIC STRENGTH BY VOLUME

- NIR or distillation and DMA are the only methods listed in this catalogue, the method "DMA" only could also be applied for a spirit with very few total extract.
- The technician will determine the appropriate analytical method according to the product type.



FTIR PACKAGES GRAPE MUST OR GRAPE BERRIES



Analyses primarily conducted using FTIR Method. Grape must analysis using this FTIR package **cannot be undergoing fermentation**. If the product is in fermentation, see page 8 for the applicable FTIR packages. For more information, refer to the section entitled "FTIR Packages" on page 5. Analyzed parameters using FTIR are not included in the scope of accreditation of the laboratory.

FTIR PACKAGES PRE-FERMENTATION GRAPE MUST OR GRAPE BERRY ANALYSIS

ANALYZED PARAMETERS	METHOD	200mL MUSTS		200mL MUSTS + SO ₂		150-200 berries GRAPE BERRIES*	
		PE-MW	PE-MRR	PE-MW-SO ₂	PE-MRR-SO ₂	PE-GC	PE-GP
		White	Red / Rosé	White	Red / Rosé	Complete	Partial
Brix	FTIR	•	•	•	•	•	•
pH	FTIR	•	•	•	•	•	•
Specific Gravity	FTIR	•	•	•	•	•	
Free SO ₂ (sulphites)	FTIR			•	•		
Total SO ₂ (sulphites)	FTIR			•	•		
Total Acidity	FTIR	•	•	•	•	•	•
Tartaric Acid	FTIR	•	•	•	•	•	
Malic Acid	FTIR	•	•	•	•	•	
Gluconic Acid	FTIR	•	•	•	•	•	
Reducing Sugars	FTIR	•	•	•	•	•	•
Godet Index	FTIR	•	•	•	•	•	•
Potential Alcohol	FTIR	•	•	•	•	•	•
Yeast Assimilable Nitrogen (YAN)	FTIR	•	•	•	•	•	
Primary Amino Nitrogen	FTIR	•	•	•	•	•	
Nitrogen Ammonia	FTIR	•	•	•	•	•	
Potassium	FTIR	•	•	•	•	•	
Color	FTIR	•	•	•	•		
Color Intensity	FTIR		•		•		
Shade	FTIR		•		•		
* Include the pressing of grapes		40\$	40\$	60\$	60\$	43\$	33\$

Analysis are available individually. See the complete list on pages 16 to 20.

All prices are subject to change without notice.

FTIR PACKAGES WINE FROM GRAPES



Analyses primarily conducted using FTIR Method. **Wines cannot be fortified, oxidized, contain essences and/or added fruit, have undergone significant deacidification or be modified in such a way that has altered the matrix of the product.** These exceptions should be analyzed according to the "T", "H" or "F" packages on page 15, or by individual analysis on pages 16-20. See section "FTIR Packages" on page 5 for more information on the conditions to be respected. The analyzed parameters using FTIR are not included in the scope of accreditation of the laboratory.

FTIR PACKAGES POST-FERMENTATION WINE FROM GRAPES

ANALYZED PARAMETERS	METHOD	Minimum volume required	250mL	
		CATAGORY	DRY AND SWEET	
		CODE	PO-DWW	PO-DRRW
			White	Red / Rosé
pH	FTIR		•	•
★ Specific Gravity	DMA		•	•
Total Acidity	FTIR		•	•
Volatile Acidity	FTIR		•	•
Malic Acid	FTIR		•	•
Lactic Acid	FTIR		•	•
Tartaric Acid	FTIR		•	•
Reducing Sugars	FTIR		•	•
★ Total Dry Extract	DMA		•	•
★ Alcoholic Strength by Volume	NIR		•	•
Glycerol	FTIR		•	•
Potassium	FTIR		•	•
Color	FTIR		•	•
Color Intensity	FTIR			•
Shade	FTIR			•
			\$55	\$55

FTIR PACKAGES QUALITY ASSURANCE DRY AND SWEET WINE FROM GRAPES

ANALYZED PARAMETERS	METHOD	Minimum volume required	200mL		
		CODE	QAW-M	QAW-QC	QAW-B
			Malolactic	Quality Control	Barrel
pH	FTIR		•	•	•
Specific Gravity	FTIR				•
Free SO ₂ (sulphites)	FTIR			•	•
Total SO ₂ (sulphites)	FTIR			•	•
Total Acidity	FTIR		•	•	•
Volatile Acidity	FTIR			•	•
Malic Acid	FTIR		•		•
Lactic Acid	FTIR		•		•
Tartaric Acid	FTIR				•
Reducing Sugars	FTIR				•
Alcoholic Strength by Volume*	FTIR				•
Potassium	FTIR				•
			\$50	\$55	\$60

★ Included in the scope of accreditation of the laboratory.

All prices are subject to change without notice.

FTIR PACKAGES WINE FROM GRAPES



Analyses primarily conducted using FTIR Method. **Wines cannot be fortified, oxidized, contain essences and/or added fruit, have undergone significant deacidification or be modified in such a way that has altered the matrix of the product.** These exceptions should be analyzed according to "T", "H" or "F" packages on page 15, or by individual analysis on pages 16-20. See section "FTIR Packages" on page 5 for more information on the conditions to be respected. The analyzed parameters using FTIR are not included in the scope of accreditation of the laboratory.

FTIR PACKAGES MATURATION WINE FROM GRAPES

ANALYZED PARAMETERS	METHOD	Minimum volume required CATAGORY CODE	250mL DRY AND SWEET		500mL DRY & SWEET INCLUDING METALS	
			M-DWW	M-DRRW	MM-DWW	MM-DRRW
			White	Red / Rosé	White	Red / Rosé
pH	FTIR		•	•	•	•
★ Specific Gravity	DMA		•	•	•	•
Free SO ₂ (sulphites)	FTIR		•	•	•	•
Total SO ₂ (sulphites)	FTIR		•	•	•	•
Total Acidity	FTIR		•	•	•	•
Volatile Acidity	FTIR		•	•	•	•
Malic Acid	FTIR		•	•	•	•
Lactic Acid	FTIR		•	•	•	•
Tartaric Acid	FTIR		•	•	•	•
Reducing Sugars	FTIR		•	•	•	•
★ Total Dry Extract	DMA		•	•	•	•
★ Alcoholic Strength by Volume	NIR		•	•	•	•
Glycerol	FTIR		•	•	•	•
Potassium	FTIR		•	•	•	•
Color	FTIR		•	•	•	•
Color Intensity	FTIR			•		•
Shade	FTIR			•		•
★ Copper	ICP-OES				•	•
★ Iron	ICP-OES				•	•
			\$65	\$65	\$105	\$105

★ Included in the scope of accreditation of the laboratory. All prices are subject to change without notice.

FTIR PACKAGES WINE FROM GRAPES



Analyses primarily conducted using FTIR Method. **Wines cannot be fortified, oxidized, contain essences and/or added fruit, have undergone significant deacidification or be modified in such a way that has altered the matrix of the product.** These exceptions should be analyzed according to "T", "H" or "F" packages on page 15, or by individual analysis on pages 16-20. See section "FTIR Packages" on page 5 for more information on the conditions to be respected. The analyzed parameters using FTIR are not included in the scope of accreditation of the laboratory.

FTIR PACKAGES PRE-BOTTLING AND POST-BOTTLING WINE FROM GRAPES

Minimum volume required		2 * 750mL (glass bottles only)				
CATAGORY CODE	METHOD	PRE-BOTTLING QUALITY CONTROL COMPLETE ANALYSIS 🍷			POST-BOTTLING QUALITY CONTROL 🍷	
		PEB-W	PEB-ROSÉ	PEB-RED	POB-QC	POB-QCO
ANALYZED PARAMETERS	METHOD	White	Rosé	Red	White, Rosé and Red	White, Rosé and Red including O ₂
pH	FTIR	•	•	•	•	•
★ Specific Gravity	DMA	•	•	•	•	•
Free SO ₂ (sulphites)	FTIR	•	•	•	•	•
Total SO ₂ (sulphites)	FTIR	•	•	•	•	•
Molecular SO ₂	Calculation				•	•
Total Acidity	FTIR	•	•	•	•	•
Volatile Acidity	FTIR	•	•	•	•	•
Malic Acid	FTIR	•	•	•	•	•
Lactic Acid	FTIR	•	•	•	•	•
Tartaric Acid	FTIR	•	•	•	•	•
Reducing Sugars	FTIR	•	•	•	•	•
★ Total Dry Extract	DMA	•	•	•	•	•
★ Alcoholic Strength by Volume	NIR	•	•	•	•	•
Glycerol	FTIR	•	•	•	•	•
Potassium	FTIR	•	•	•	•	•
Color	FTIR	•	•	•		
Color Intensity	FTIR		•	•		
Shade	FTIR		•	•		
★ Copper	ICP-OES	•	•	•		
★ Iron	ICP-OES	•	•	•		
Protein Stability	Heat Treatment	•	•			
Tartaric Stability	Mextar or Conductivity	•	•	•		
Dissolved Gas (expressed in CO ₂) or CO ₂	Carbodoser (for still wines only) or CarboQC (for all)	•	•	•	•	•
O ₂	Nomasense					•
Filterability Index	Millipore Filterability Index	•	•	•		
		\$195	\$195	\$195	\$75	\$90

★ Included in the scope of accreditation of the laboratory. All prices are subject to change without notice.

PACKAGES IGP CERTIFICATION



Analyses primarily conducted using FTIR Method. **Wines cannot be fortified, oxidized, contain essences and/or added fruit, have undergone significant deacidification or be modified in such a way that has altered the matrix of the product.** See "FTIR Packages" section on page 5 for more information. The analyzed parameters using FTIR are not included in the scope of accreditation of the laboratory.

"QUEBEC WINE" / "QUEBEC ICE WINE" / "QUEBEC ICE CIDER" ACCREDITATION COMMITTEE

SAMPLE SHIPPING FOR 'IGP' CERTIFICATION ANALYSES

- The sample must be of the finished product, ready for bottling and ready for "IGP" Certification submitting.
- The sample name must match the official product name submitted for "IGP" Certification. Vintage is required and a lot number is strongly recommended.
- The use of the categorization form is strongly suggested for this analysis package.
- The following product categories must appear in the sample identification (name): wine from dried grapes ("raisinated" grapes), select harvest, ice wine, sparkling and carbonated.
- For **Sparkling or Carbonated products**, bottle gas pressure analysis is usually requested. It must be specified in your analysis request if you need it.
- For **wine from dried grapes (straw wine)**, "T-2" Package (Official Methods) on page 15 must be selected.

FTIR PACKAGE IGP CERTIFICATION

ANALYZED PARAMETERS	METHOD	Minimum volume required CODE	250mL		
			IGP-QW	IGP-QIW	IGP-QIC
			Wine	Ice Wine	Ice Cider
pH	FTIR		●	●	●
★ Specific Gravity	DMA		●	●	●
Free SO ₂ (sulphites)	FTIR		●	●	●
Total SO ₂ (sulphites)	FTIR		●	●	●
Total Acidity	FTIR		●	●	●
Volatile Acidity	FTIR		●	●	●
Malic Acid	FTIR		●	●	●
Lactic Acid	FTIR		●	●	●
Tartaric Acid	FTIR		●	●	●
Reducing Sugars	FTIR or Cupro-alkaline reaction or HPLC		●	●	●
★ Total Dry Extract	DMA		●	●	●
★ Alcoholic Strength by Volume	NIR		●	●	●
Glycerol	FTIR		●	●	●
Potassium	FTIR		●	●	●
Gas Pressure	Aphrometer		● If effervescent	● If effervescent	● If effervescent ❖
			\$85	\$85	\$85

Any value exceeding limits accepted by the SAQ, RACJ recommendations and/or "IGP" specifications will be indicated as such in the certificate of analysis.

❖ A second bottle is required to include this analysis.

★ Included in the scope of accreditation of the laboratory. All prices are subject to change without notice.

PACKAGES "RACJ" CERTIFICATION



ANALYSIS PACKAGES FOR "RÉGIE DES ALCOOLS, DES COURSES ET DES JEUX" (RACJ)

MOSTI LAB is one of the only private laboratory in Quebec, accredited ISO 17025 and specializing in alcoholic beverages. In addition, it was the first laboratory recognized by the SAQ able to issue certificates of analysis for commercialization of alcoholic beverages by artisanal production permit holders, in compliance with provisions of Article 24.1 pertaining to the SAQ (*Société des Alcools du Québec*). The RACJ allows the issuing of analyses certificates for the following categories: **Non-Fortified Alcoholic Beverages, Fortified Alcoholic Beverages and Alcohols & Spirits.**

SAMPLE SHIPPING

- The sample must be of the finished product, ready for commercial release and ideally in its final glass recipient. However, the final label is not required. Samples submitted in plastic bottles (ex: water bottles) are not accepted.
- The product name and lot number must be identified on the recipient and match the official name on final wine label.
- A minimum of 750mL is required per sample, with the exception of Certification for Alcohol/Spirits, where 500 mL is sufficient.
- The use of the Categorization Form is strongly suggested for this type of packages. The lot number indicated on the Categorization Form must match the lot number indicated on the wine bottle.
- For **Sparkling or Carbonated products**, bottle gas pressure analysis is usually requested. In that case, a **second bottle is required** to complete all of the tests. It must be specified in your analysis request if you need it. Bottle gas pressure will not be measured by default and is only included in the **CA-UP-C** package. See pricing listed on page 20 of the catalogue to add it to another package.



PACKAGE 'RACJ' CERTIFICATION



RACJ CERTIFICATION PACKAGES PERFORMED BY OFFICIAL METHODS

ANALYZED PARAMETERS	METHOD	Minimum volume required	750mL	750mL	750mL	500mL
		CODE	CA-UP-B	▲ CA-UP-C	CA-FP	CA-AS
			Unfortified Product (Basic)	Unfortified Product (Complete)	Fortified Product	Alcohol or Spirit
★ pH	pH Meter		●	●	●	
★ Free SO ₂ (sulphites)	Air Stream Entrainment		●	●	●	
★ Total SO ₂ (sulphites)	Air Stream Entrainment		●	●	●	
★ Total Acidity	Titration			●	●	
★ Volatile Acidity	HPLC (UV-vis)		●	●	●	
★ Reducing Sugars	Cupro-alkaline reaction or HPLC		●	●	●	
★ Alcoholic Strength by Volume	NIR or Distillation and DMA		●	●	●	●
★ Methanol	GC-FID by HS		●	●	●	●
★ Acetaldehyde	GC-FID by HS			●	●	●
★ Ethyl Acetate	GC-FID by HS			●	●	●
★ Sorbic Acid	HPLC (UV-vis)		●	●	●	
★ Arsenic	ICP-OES		●	●	●	●
★ Copper	ICP-OES		●	●	●	●
★ Lead	ICP-OES		●	●	●	●
★ Ethyl carbamate	Cartridge Extraction + GC-MS				●	Optional*
Total Count of Yeast	Plating Count			● If Sugar > 4g/L		
Gas Pressure	Aphrometer			● If effervescent ❖		
			\$280	\$330	\$425	\$200

* Optional: Determination of Ethyl Carbamate is only mandatory with CA-AS Certificate for Alcohols and Spirits for stone fruit spirits. "Ethyl Carbamate" analysis should be indicated on your analysis request if required. Additional fees apply.

▲ For Quebec products respecting the conditions stated on page 11, the certificate will also be valid for IGP certification, no extra charge. It must be mentioned on the analysis request.

Any value exceeding limits accepted by the SAQ and/or RACJ recommendations will be indicated as such in the certificate of analysis.

❖ A second bottle is required to include this analysis.

★ Included in the scope of accreditation of the laboratory. All prices are subject to change without notice.



ANALYTICAL PACKAGES



PACKAGES PERFORMED BY OFFICIAL METHODS FOR ALL TYPES OF ALCOHOLIC BEVERAGES

ANALYZED PARAMETERS	METHOD	Minimum volume required			
		350mL	500mL	500mL	200mL
		T-0	T-1	T-2	T-MALO
★ pH	pH Meter	●	●	●	●
★ Free SO ₂ (sulphites)	Air Stream Entrainment		●	●	
★ Total SO ₂ (sulphites)	Air Stream Entrainment		●	●	
★ Total Acidity	Titration	●	●	●	
★ Volatile Acidity	HPLC (UV-vis)	●		●	●
Malic Acid	HPLC (UV-vis)				●
Lactic Acid	HPLC (UV-vis)				●
★ Reducing Sugars	Cupro-alkaline reaction or HPLC			●	
★ Alcoholic Strength by Volume	NIR or Distillation + DMA	●	●	●	
		\$80	\$80	\$105	\$60

ANALYZED PARAMETERS	METHOD	Minimum volume required		
		500mL	500mL	500mL
		H-1	H-2	F-1
★ pH	pH Meter	●	●	●
★ Specific Gravity	DMA	●	●	●
★ Free SO ₂ (sulphites)	Air Stream Entrainment	●	●	●
★ Total SO ₂ (sulphites)	Air Stream Entrainment	●	●	●
★ Total Acidity	Titration	●	●	●
★ Volatile Acidity	HPLC (UV-vis)	●	●	●
Malic Acid	HPLC (UV-vis)			●
Lactic Acid	HPLC (UV-vis)			●
Tartaric Acid	HPLC (UV-vis)			●
★ Reducing Sugars	Cupro-alkaline reaction or HPLC	●		●
Sugar Profile Glucose, Fructose, Sucrose, Lactose & Maltose	HPLC RI		●	
★ Alcoholic Strength by Volume	NIR	●	●	●
		\$115	\$165	\$150

Analysis are available individually. See the complete list on pages 16 to 20.

★ Included in the scope of accreditation of the laboratory. All prices are subject to change without notice.



MUSTS, WINES AND ALCOHOLIC BEVERAGES

ANALYZED PARAMETERS

Brix (Refractometry)	\$10
★ pH (pH Meter)	\$11
★ Density or Specific Gravity (DMA)	\$10
Ashes (Calcination)	\$30
Alkalinity of Ash (Titration)	\$40
Buffer Capacity (Wines from grapes only) (Mextar)	\$33
★ Free SO ₂ (sulphites) (Air Stream Entrainment)	\$19
★ Total SO ₂ (sulphites) (Air Stream Entrainment)	\$19
★ Molecular SO ₂ (sulphites) (Calculation)	required analyses + \$6
SO ₂ Test (sulphites) (Calculation)	\$44
Actual Volume (Total) (Calculation)	\$33
Conductivity (Conductivity Meter)	\$12
Conductivity on Honey (Conductivity Meter)	\$12
🍷 Filterability (Millipore Filterability Index)	\$50
Opening Torque of Capsule (Torque Tester)	\$12
Godet Index (Calculation)	required analyses + \$6

ACIDS

★ Total Acidity (Titration)	\$17
★ Total Acidity of Vinegar (Titration)	\$17
Fixed Acidity (Calculation)	required analyses + \$6
★ Volatile Acidity (HPLC UV-vis)	\$30
★ Organic Acid Profile Tartaric, Malic, Lactic & Acetic Acids (HPLC UV-vis)	\$70
★ One Organic Acid Profile Tartaric or Malic or Lactic or Acetic Acids (HPLC UV-vis)	\$30
Citric Acid (HPLC UV-vis)	\$30
Gluconic Acid (Enzymatic)	\$40
L-Malic Acid (Enzymatic)	\$40
Oxalic Acid (HPLC UV-vis)	\$30
Shikimic Acid (HPLC UV-vis)	\$30
Succinic Acid (HPLC UV-vis)	\$30

🍷 A minimum of 750 mL sample is required only for the pre-bottling filterability test. A second bottle is required if you need more analyses.

★ Included in the scope of accreditation of the laboratory. All prices are subject to change without notice.



MUSTS, WINES AND ALCOHOLIC BEVERAGES

SUGARS

★ Reducing Sugars (Cupro-alkaline reaction or HPLC)	\$32
D-Glucose & D-Fructose Profile (Enzymatic)	\$60
D-Fructose Profile (Enzymatic)	\$40
D-Glucose Profile (Enzymatic)	\$40
Sugar Profile Glucose, Fructose, Sucrose, Lactose & Maltose (HPLC RI)	\$77
Sugar Profile for Honey Glucose, Fructose, Sucrose, Lactose & Maltose (HPLC RI)	\$77
★ Total Dry Extract (DMA)	\$15
Non-Reducing Extract (Calculation)	\$60
Calories (Calculation)	\$70

ALCOHOLS, ALDEHYDES & ESTERS

★ Alcoholic Strength by Volume (NIR or Distillation + DMA)	\$33
★ Total Alcoholic Strength (Calculation)	required analyses + \$6
Potential Alcohol (Calculation)	required analyses + \$6
★ Methanol (GC-FID by HS)	\$85
★ Acetaldehyde (GC-FID by HS)	\$85
★ Ethyl Acetate (GC-FID by HS)	\$85
★ Profile Methanol, Acetaldehyde & Ethyl Acetate (GC-FID by HS)	\$120
Glycerol (HPLC RI)	\$32
Higher Alcohol & Fusel Oil Acetaldehyde, Ethyl Acetate, Methanol, 2-Butanol, n-Propanol, Iso-Butanol, Iso Amylic + Active Amylic, & Hexanol (GC-FID by HS)	\$185
Hydroxymethylfurfural (HMF) (HPLC UV-vis)	\$35

COLOR & PHENOLS

★ Chromatic Characteristics: (Spectrophotometry, UV-vis) Color in Wine ($A_{420nm}/A_{520nm}/A_{620nm}$), Color Intensity & Shade	\$22
Chromatic Characteristics: (Spectrophotometry, UV-vis), McIlvaine buffer Color in Must ($A_{420nm}/A_{520nm}/A_{620nm}$), Color Intensity & Shade	\$33
Polymerized Color Index (Spectrophotometry, UV-vis)	\$28
Total Polyphenol Index (Spectrophotometry, UV-vis)	\$22
Total Flavonoid Index (Spectrophotometry, UV-vis)	\$28
Catechin (Vanilin Reaction)	\$28
Total Tannin (Spectrophotometry, UV-vis)	\$50
HCl Index (Degree of Tannin Condensation) (Spectrophotometry, UV-vis)	\$50
Polymerized Anthocyanins (Spectrophotometry, UV-vis)	\$50
Phenolic Acid and Hydroxycinnamic (Spectrophotometry, UV-vis)	\$38

★ Included in the scope of accreditation of the laboratory. All prices are subject to change without notice.



MUSTS, WINES AND ALCOHOLIC BEVERAGES

NITROGEN COMPOUNDS

Primary Amino Nitrogen (Enzymatic)	\$35
Ammoniacal Nitrogen (Enzymatic)	\$35
L-Arginine (Enzymatic)	\$35
Urea (Enzymatic)	\$35
Total Yeast Assimilable Nitrogen (YAN) (Enzymatic)	\$55
Assimilable Nitrogen profile Primary Amino Nitrogen, Ammoniacal Nitrogen, L-Arginine & Urea (Enzymatic)	\$75

ALLERGENS

Lysozyme (HPLC Fluorescence)	\$50
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PRESERVATIVES, ANTIOXYDANTS & STABILIZERS

★ Sorbic Acid (HPLC UV-vis)	\$38
Benzoic Acid (HPLC UV-vis)	\$35
Salicylic Acid (HPLC UV-vis)	\$35
Metatartaric Acid	\$50
CMC	\$55
Glutathion (SH) (HPLC Fluorescence)	\$72

WINE & MUST STABILITY

Turbidity	\$11
Pectin Instability	\$12
Glucan Instability	\$22
Tartaric Stability (Includes Saturation Temperature) (Mextar or Conductivity)	\$33
Saturation Temperature (Mextar or Conductivity)	\$28
♦ Protein Stability (Heat Stability)	\$33
Colloid Stability (Heat Stability)	\$33
Bentonite Dosage♦♦	\$55
② Sediment Identification	\$85
Calcium & Potassium Stability (Available for Wine from Grapes only) (Mextar)	\$75
Color Stability	\$22

♦ Must not have CMC in the product otherwise it will be invalid.

♦♦ 100g of Bentonite must be provided with your sample as our result(s) will determine the final amount of this bentonite to be used in your final treatment of your product. Bentonite brand/type should be clearly indicated on its recipient.

② Two bottles of sample are required for the analysis.

★ Included in the scope of accreditation of the laboratory. All prices are subject to change without notice.



MUSTS, WINES AND ALCOHOLIC BEVERAGES

METALS♦

★ 1 Metal (Excludes Heavy Metals) (ICP-OES)	\$30
★ Arsenic or Lead (ICP-OES)	\$50
★ Copper & Iron (ICP-OES)	\$45
★ Cations Ca, Mg, K & Na (ICP-OES)	\$75
★ Arsenic, Copper & Lead (ICP-OES)	\$95
★ Metal Profile (Ca, Cu, Fe, Mg, K & Na) (ICP-OES)	\$150
Heavy Metals (Al, Ag, B, Cd, Cr, Co, Mn, P, Sb, Sn, Zn, Ni & V) (ICP-OES)	\$200
All Metals (Complete Metal & Heavy Metal Profile) (ICP-OES)	\$330

♦ For all Cation and Heavy Metal analyses on product ready for commercial release, samples must be sent in their final recipient (bottle or can). For unfinished products (products not ready for commercial release), samples should preferably be sent in plastic bottles.

ANIONS

Chloride	\$40
Sulfate♦	\$40
Phosphate♦	\$40
All Chloride, Sulfate, Phosphate♦	\$98

♦ Not available for products high in color.

VITAMINS

Vitamin C (Ascorbic Acid) (HPLC DAD)	\$50
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★ Included in the scope of accreditation of the laboratory. All prices are subject to change without notice.

INDIVIDUAL ANALYSIS



MUSTS, WINES AND ALCOHOLIC BEVERAGES

DISSOLVED GASSES

② ♦ Dissolved Gas (expressed in mg/L of CO ₂) (Carbodoseur)	\$28
② ♦ CO ₂ (mg/L) (CarboQC)	\$28
② ♦♦ O ₂ (mg/L) (Nomasense)	\$28
② ♦♦ O ₂ and CO ₂ (mg/L) (Nomasense and CarboQC)	\$40
O ₂ (Includes TPO, HS & DO) First time analysis, includes an O ₂ Stamp♦♦♦ (Nomasense)	\$50
O ₂ (Includes TPO, HS & DO) All subsequent dissolved oxygen analysis on bottles already equipped with O ₂ Stamp♦ (Nomasense)	\$18
② Gas Pressure in Bottle (Atmosphere) (Aphrometre)	\$15
② Gas Pressure in Cider (Volume of dissolved CO ₂ /Volume) (CarboQC)	\$28

♦ Minimum sample size of 250 mL required for still products (processed by Carbodoser) or a minimum sample size of 355 mL for carbonated, effervescent or sparkling products (processed by CarboQC).

♦♦ Minimum sample size of 355 mL required.

NOTE: For determination of O₂ and/or CO₂ level(s) of a canned product, the can must be in perfect physical condition (no damages to the can).

NOTE: If the sample is in a bottle, the cork (except the champagne corks) must be well inserted (not exceed from the neck) and at the right size so as not to slip into the bottle when drilling.

♦♦♦ Bottle with Oxygen stamp: Client must first send a clear, empty bottle to Mosti Lab. Mosti Lab will apply an oxygen stamp to the inside of the bottle and return it to client. Client must then fill oxygen-stamped bottle (filled to same level as bottling fill level), seal it and resend to Mosti Lab for analysis.

Additional cost per bottle for oxygen stamping by Mosti Lab (excluding O₂ reading): \$32.

CHEMICAL & BIOLOGICAL CONTAMINANTS

★ Ethyl Carbamate (Cartridge Extraction + GC-MS)	\$160
Potential Ethyl Carbamate (Cartridge Extraction + GC-MS)	\$185
Patulin (HPLC)	\$95
Ethylphenol Panel 4-EG & 4-EP (HPLC Fluorescence)	\$95

② Two bottles of sample are required for the analysis. ★ Included in the scope of accreditation of the laboratory. All prices are subject to change without notice.

ANALYTICAL PACKAGES BREWING WATER



ANALYTICAL PACKAGES PERFORMED BY OFFICIAL METHODS BREWING WATER

ANALYZED PARAMETERS	METHOD	350mL	
		BW-1	BW-2
★ pH	pH Meter	•	•
Alkalinity	Titration	•	•
Hardness	Titration	•	•
Cations Ca, Mg, K & Na	ICP-OES	•	•
Copper & Iron	ICP-OES		•
Manganese	ICP-OES		•
Choride	Titration	•	•
Sulfate	Spectrophotometry	•	•
Phosphate	Spectrophotometry		•
		\$150	\$190





ANALYSIS BREWING WATER

SENDING SAMPLES FOR BREWING WATER

- Use a new plastic bottle or one that has only contained water.
- Take the sample of water immediately before shipping. Write the **date of collection** on the label.
- Keep water **cool and in the dark** after sampling and during transport. Use "Ice pack" as needed.
- The water sample must arrive at the laboratory within **24 hours** of collection.

ANALYZED PARAMETERS

Alkalinity (Titration)	\$22
Hardness (Titration)	\$28
pH (pH Meter)	\$11

METALS

1 Metal (Excludes Heavy Metals) (ICP-OES)	\$30
Arsenic or Lead (ICP-OES)	\$50
Copper & Iron (ICP-OES)	\$45
Cations Ca, Mg, K & Na (ICP-OES)	\$75
Arsenic, Copper & Lead (ICP-OES)	\$95
Metal Profile (Ca, Cu, Fe, Mg, K & Na) (ICP-OES)	\$150
Heavy Metals (Al, Ag, B, Cd, Cr, Co, Mn, P, Sb, Sn, Zn, Ni & V) (ICP-OES)	\$200
All Metals (Complete Metal & Heavy Metal Profile) (ICP-OES)	\$330

Sample(s) must be sent in clean plastic bottle(s).

ANIONS

Chloride	\$40
Sulfate	\$40
Phosphate	\$40
All Chloride, Sulfate, Phosphate	\$98

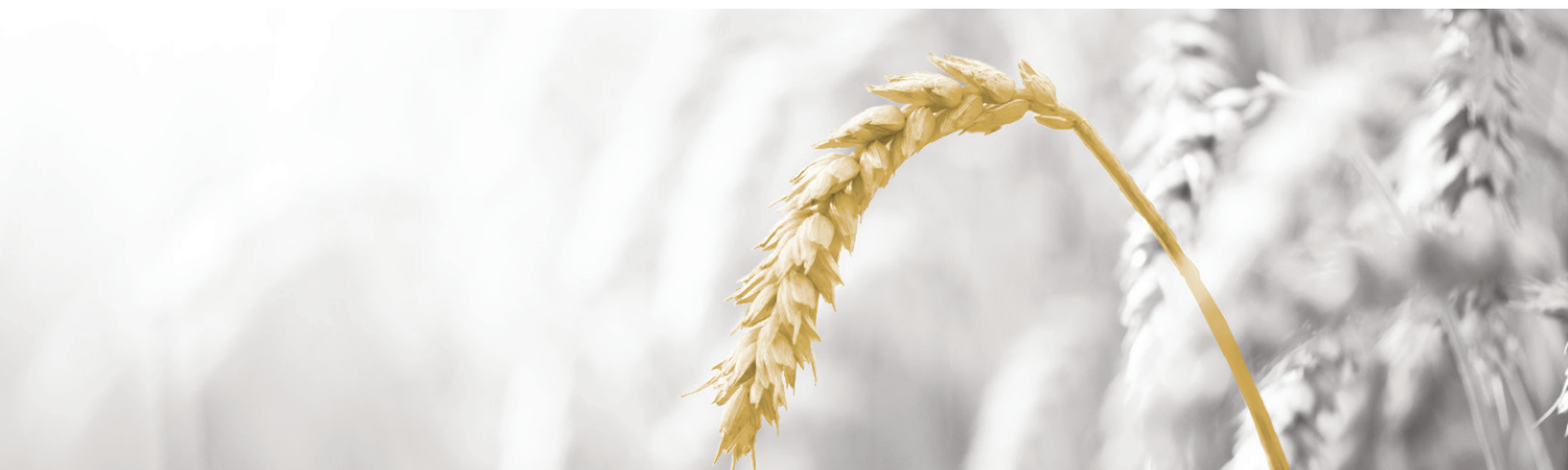
All prices are subject to change without notice.

ANALYTICAL PACKAGES BEER



ANALYTICAL PACKAGES PERFORMED BY OFFICIAL METHODS QUALITY CONTROL AND POST-BOTTLING OF BEER

ANALYZED PARAMETERS	METHOD	Minimum volume required		
		250mL B-1	250mL B-2	250mL B-3 ③
★ Specific Gravity	DMA	•		•
★ Color (SRM)	Spectrophotometry	•		•
★ Bitterness (BU)	Liquid-Liquid Extraction and Spectrophotometry	•		•
★ pH	pH Meter	•		•
★ Total Acidity	Titration			•
★ Alcoholic Strength by Volume	NIR	•	•	•
★ Total SO ₂ (sulphites)	Air Stream Entrainment		•	•
★ Real extracts	DMA			•
★ Apparent extracts	DMA			•
Calories	DMA Estimated calculation			•
CO ₂	CarboQC			•
★ Arsenic	ICP-OES		•	
★ Copper	ICP-OES		•	
★ Lead	ICP-OES		•	
★ Ethyl Carbamate	Cartridge Extraction + GC-MS		•	
		\$70	\$230	\$190



Analysis are available individually. See the list on pages 24 to 25 and the complete list on pages 16 to 20.

③ Three glass bottles or cans are required for this package only.

★ Included in the scope of accreditation of the laboratory. All prices are subject to change without notice.

INDIVIDUAL ANALYSIS BEER



BEER

ANALYZED PARAMETERS

★ Bitterness (BU) (Liquid-Liquid Extraction & Spectrophotometry)	\$33
Calories (DMA Estimated Calculaion)	\$50
Calories (DMA & Ashes)	\$135
★ Color (SRM) (Spectrophotometry)	\$15
★ Density or Specific Gravity (DMA)	\$10
★ Total SO₂ (sulphites) (Air Stream Entrainment)	\$19
★ Ethyl Carbamate (Cartridge Extraction & GC-MS)	\$160
★ Apparent Extracts (DMA)	\$15
★ Real Extracts (DMA)	\$15
★ Extract of Original Wort (Calculation)	\$15
Actual Volume (Total) (Calculation)	\$33

ACIDS

★ pH (pH Meter)	\$11
★ Total Acidity of Beer (Titration)	\$20
★ Volatile Acidity (HPLC UV-vis)	\$30
★ Lactic Acid (HPLC UV-vis)	\$30
★ Sorbic Acid (HPLC DAD)	\$38

SUGARS

★ Reducing Sugars (Cupro-Alkaline Reaction or HPLC)	\$32
Sugar Profile Glucose, Fructose, Sucrose, Lactose & Maltose (HPLC RI)	\$77

ALCOHOLS, ALDEHYDES & ESTERS

★ Alcoholic Strength by Volume (NIR or Distillation + DMA)	\$33
★ Methanol (GC-FID by HS)	\$85
★ Acetaldehyde (GC-FID by HS)	\$85
★ Ethyl Acetate (GC-FID by HS)	\$85
★ Profil Methanol, Acetaldehyde & Ethyl Acetate (GC-FID by HS)	\$120
Higher Alcohol & Fusel Oil Acetaldehyde, Ethyl Acetate, Methanol, 2-Butanol, n-Propanol, Iso-Butanol, Iso Amylic + Active Amylic & Hexanol (GC-FID by HS)	\$185

★ *Included in the scope of accreditation of the laboratory. All prices are subject to change without notice.*

INDIVIDUAL ANALYSIS BEER



BEER

METALS

★ 1 Metal (Excludes Heavy Metals) (ICP-OES)	\$30
★ Arsenic or Lead (ICP-OES)	\$50
★ Copper & Iron (ICP-OES)	\$45
★ Cations Ca, Mg, K & Na (ICP-OES)	\$75
★ Arsenic, Copper & Lead (ICP-OES)	\$95
★ Metal Profile (Ca, Cu, Fe, Mg, K & Na) (ICP-OES)	\$150
Heavy Metals (Al, Ag, B, Cd, Cr, Co, Mn, P, Sb, Sn, Zn, Ni & V) (ICP-OES)	\$200
All Metals (Complete Metal & Heavy Metals) (ICP-OES)	\$330

For all cation and heavy metal analyses on product ready for commercial release, samples must be sent in their final recipient (bottle or can).
For unfinished products (products not ready for commercial release), samples should preferably be sent in plastic bottles.

DISSOLVED GASSES

② ♦CO ₂ (mg/L) (CarboQC)	\$28
② ♦♦O ₂ (mg/L) (Nomasense)	\$28
② O ₂ and CO ₂ (mg/L) (Nomasense and CarboQC)	\$40
O ₂ (Includes TPO, HS & DO) First time analysis, includes an O ₂ Stamp♦♦♦ (Nomasense)	\$50
O ₂ (Includes TPO, HS & DO) All subsequent dissolved oxygen analysis on bottles already equipped with O ₂ Stamp♦ (Nomasense)	\$18
② Gas Pressure in Bottle (Atmosphere) (Aphrometer)	\$15

♦ Minimum sample size of 250 mL required for still products (processed by carbodoser) or a minimum sample size of 355 mL for carbonated, effervescent or sparkling products (processed by CarboQC).

♦♦ Minimum sample size of 355 mL required.

NOTE: For determination O₂ and/or CO₂ levels of canned products, the can must be in perfect physical condition (no damages to the can).

♦♦♦ Bottle with Oxygen Stamp: Client must first send a clear, empty bottle to Mosti Lab. Mosti Lab will apply an oxygen stamp to the inside of the bottle and return it to client. Client must then fill oxygen-stamped bottle (fill to equivalent fill level to the bottling fill level), seal it and resend to Mosti Lab for analysis.

Additional cost per bottle for Oxygen stamping by Mosti Lab (excluding O₂ reading): \$32.

Other available individual analysis listed on pages 16 to 20.

② Two glass bottles or cans are required only for this analysis.

★ Included in the scope of accreditation of the laboratory. All prices are subject to change without notice.

FTIR PACKAGES APPLE PRODUCTS



Analyses primarily conducted using FTIR Method. Apple must analysis using this FTIR package **cannot be undergoing fermentation, or mixed with another fruit and cannot be must for apple ice cider. Ciders cannot be fortified, heated (like "fire cider"), contain essences, have undergone significant deacidification or be modified in such a way that has altered the matrix of the product.** These exceptions should be according to "T", "H" or "F" packages on page 15, or by individual analysis on pages 16-20. For more information, refer to the section entitled "FTIR Packages" on page 5. The analyzed parameters using FTIR are not included in the scope of accreditation of the laboratory.

FTIR PACKAGE PRE-FERMENTATION OF APPLE MUST

ANALYZED PARAMETERS	METHOD	200mL	
		Minimum volume required	
		PE-A	PE-A-SO ₂
Brix	FTIR	●	●
pH	FTIR	●	●
Density	FTIR	●	●
Free SO ₂ (sulphites)	FTIR		●
Total SO ₂ (sulphites)	FTIR		●
Total Acidity	FTIR	●	●
Malic Acid	FTIR	●	●
Reducing Sugars	FTIR	●	●
Potential Alcohol	FTIR	●	●
Yeast Assimilable Nitrogen (YAN)	FTIR	●	●
Primary Amino Nitrogen	FTIR	●	●
Nitrogen Ammonia	FTIR	●	●
		38^{\$}	58^{\$}

FTIR PACKAGES APPLE CIDER

ANALYZED PARAMETERS	METHOD	250mL	
		Minimum volume required	
		DRY AND SWEET APPLE CIDER	
		C-F	C-M
		Post-Fermentation	Maturation
pH	FTIR	●	●
★ Specific Gravity	DMA	●	●
Free SO ₂ (sulphites)	FTIR		●
Total SO ₂ (sulphites)	FTIR		●
Total Acidity	FTIR	●	●
Volatile Acidity	FTIR	●	●
Malic Acid	FTIR	●	●
Reducing Sugars	FTIR	●	●
★ Alcoholic Strength by Volume	NIR	●	●
		\$48	\$68

Analysis are available individually. See the complete list on pages 16 to 20.

All prices are subject to change without notice.

ANALYTICAL PACKAGES APPLE, PEAR AND OTHER FRUIT MUST



ANALYTICAL PACKAGES PERFORMED BY OFFICIAL METHODS APPLE, PEAR AND OTHER FRUIT MUST

ANALYZED PARAMETERS	METHOD	Minimum volume required	
		200mL	
		PE-PF	PE-CF
		Partial	Complete
Brix	Refractometer	●	●
★ pH	pH Meter	●	●
★ Total Acidity	Titration	●	●
★ Malic Acid	HPLC UV-vis	●	●
Yeast Assimilable Nitrogen (YAN)	Enzymatic		●
Primary Amino Nitrogen	Enzymatic		●
Nitrogen Ammonia	Enzymatic		●
Urea	Enzymatic		●
L-Arginine	Enzymatic		●
		\$60	\$105



Analysis are available individually. See the complete list on pages 16 to 20.

★ Included in the scope of accreditation of the laboratory. All prices are subject to change without notice.



LIQUEURS AND SPIRITS

ANALYZED PARAMETERS

★ Density or Specific Gravity (DMA)	\$10
★ pH (pH Meter)	\$11
★ Free SO₂ (sulphites) (Air Stream Entrainment)	\$19
★ Total SO₂ (sulphites) (Air Stream Entrainment)	\$19
★ Turbidity (Turbidimeter)	\$11

ACIDS

★ Total Acidity of Spirits (Titration)	\$17
★ Volatile Acidity (HPLC UV-vis)	\$30

SUGARS

★ Reducing Sugars Glucose + Fructose (Cupro-Alkaline reaction or HPLC)	\$32
★ Sugar Profile Glucose, Fructose, Sucrose, Lactose & Maltose (HPLC RI)	\$77

ALCOHOLS, ALDEHYDES & ESTERS

★ Alcoholic Strength by Volume (DMA or Distillation + DMA)	\$33
★ Methanol (GC-FID by HS)	\$85
★ Acetaldehyde (GC-FID by HS)	\$85
★ Ethyl Acetate (GC-FID by HS)	\$85
★ Profile Methanol, Acetaldehyde & Ethyl Acetate (GC-FID by HS)	\$120
★ Higher Alcohol & Fusel Oil Acetaldehyde, Ethyl Acetate, Methanol, 2-Butanol, n-Propanol, Iso-Butanol, Iso Amylic + Active Amylic & Hexanol (GC-FID by HS)	\$185

COLORS & PHENOLS

★ Color Intensity: (Spectrophotometry, UV-vis)	\$22
★ Color in spirit drinks (A_{445nm}/A_{530nm}/A_{620nm})	

See the complete list on pages 16 to 20.

★ Included in the scope of accreditation of the laboratory. All prices are subject to change without notice.



LIQUEURS AND SPIRITS

METALS♦

★ 1 Metal (Excludes Heavy Metals) (ICP-OES)	\$30
★ Arsenic or Lead (ICP-OES)	\$50
★ Copper & Iron (ICP-OES)	\$45
★ Cations Ca, Mg, K & Na (ICP-OES)	\$75
★ Arsenic, Copper & Lead (ICP-OES)	\$95
★ Metal Profile (Ca, Cu, Fe, Mg, K & Na) (ICP-OES)	\$150
Heavy Metals (Al, Ag, B, Cd, Cr, Co, Mn, P, Sb, Sn, Zn, Ni & V) (ICP-OES)	\$200
All Metals (Complete Metal & Heavy Metal Profile) (ICP-OES)	\$330

♦ For all cation and heavy metal analyses on product ready for commercial release, samples must be sent in their final recipient (bottle or can).
For unfinished products (products not ready for commercial release), samples should preferably be sent in plastic bottles.

CONTAMINANTS

★ Ethyl Carbamate (Cartridge Extraction + GC-MS)	\$160
Potential Ethyl Carbamate (Cartridge Extraction + GC-MS)	\$185



See the complete list on pages 16 to 20.

★ Included in the scope of accreditation of the laboratory. All prices are subject to change without notice.

ANALYSIS MICROBIOLOGICAL



The sample must be placed in a **sterile and clean** recipient (e.g. a **sale-ready bottle or can**).

For transporting, ensure that the samples are well preserved (ex. well sealed, tempered, well protected, etc.) to reduce the risks of breakage or fermentation leading to the container exploding.

Microbiology is executed **independently from other analysis**. If both microbiological and physicochemical analysis are required on the same sample, **2 bottles of the same product are required**. One for microbiological analysis and one for physicochemical analysis (check if the physicochemical analysis or the package requires more than one bottle).

ENRICHMENT: An extra step of enrichment allows for the enhancement of the detection of viable cells if present in low quantity. (Expect 2 to 4 more days of turnaround time)

VIABILITY: An extra step of photoactivation treatment with DNA binding dye allows for a selective detection of viable cells. (Prevents the DNA detection of dead cells and focusses the detection and identification)

Total count by FILTRATION: Only best for finished product considered non-contaminated and for filtrable product. A product overcharged with particles (hazy) will block the filter and a product that is expected to be contaminated will show too much growth to allow for a count (Result: "TNTC" – Too Many Too Count).

Total count by DILUTIONS: A dilution series is to be used when the product is contaminated and a more specific count than TNTC is desired.

Identification of microorganisms can be performed **on the colonies** that were obtained during the microorganism count analysis of lactic bacteria or yeast. For **beer**, it is possible to identify all the targets in the category below. For **wine**, the identifiable targets are *Brettanomyces bruxellensis* and *Lactobacillus/Pediococcus*. If you are interested in colony identification, please notify us when sending your sample. This way, if your culture analysis is positive, we will automatically proceed to an identification. A new work order will be sent.

TOTAL COUNT OF MICROORGANISMS

Minimum required volume	200mL	100mL	100mL
ANALYZED PARAMETERS	Filtration+	Direct	3 dilutions
Total Count of Yeast & Mold	\$28 (4 days)	\$18 (2 days)	\$45 (2 days)
Total Count of Lactic Bacteria (anaerobic)	\$28 (10 days)	\$18 (2 days)	\$45 (2 days)
Total count aerobic bacteria	\$25 (2 days)	\$18 (2 days)	\$45 (2 days)
Total count <i>E.coli</i> / Coliformes	\$25 (2 days)	\$18 (2 days)	\$45 (2 days)
Total Count of Acetic Bacteria (aerobic)	\$25 (4 days)		

* For prefiltered or clear finished product.

All prices are subject to change without notice.

PCR IDENTIFICATION



WINE AND CIDER PRODUCT IDENTIFICATION

Minimum volume required 100mL

BRETT (SEMI-QUANTITATIVE) <i>Brettanomyces bruxellensis</i>	\$150
PAL (SEMI-QUANTITATIVE) * <i>Lactobacillus</i> / <i>Pediococcus</i>	\$140
SPOILAGE BACTERIA (SEMI-QUANTITATIVE) -for finished product only, bottling control- * <i>Acetobacter</i> / <i>Gluconobacter</i> / <i>Oenococcus</i> / <i>Pediococcus</i> / <i>Lactobacillus</i>	\$140
WILD YEAST (SEMI-QUANTITATIVE) -for finished product only, bottling control- * <i>Saccharomyces</i> / <i>Dekkera</i> / <i>Schizosaccharomyces</i> / <i>Zygosaccharomyces</i> / <i>Saccharomycodes</i>	\$130

PACKAGE

ID-QC -for finished product only, bottling control- Spoilage bacteria and Wild yeast, includes viability	\$240
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BEER PRODUCT IDENTIFICATION

Minimum volume required 100mL

DIASTATICUS (SEMI-QUANTITATIVE) <i>Saccharomyces cerevisiae</i> var <i>diastaticus</i> , inclus la viabilit�	\$150
SPOILAGE BACTERIA <i>Lactobacillus</i> / <i>Pediococcus</i> , Hop resistance gene, <i>Megasphaera</i> / <i>Pectinanus</i> , Hop resistance spoilage risk score	\$130
WILD YEAST <i>Saccharomyces cerevisiae</i> var <i>diastaticus</i> , <i>Dekkera</i> / <i>Brettanomyces</i> , <i>Brettanomyces bruxellensis</i>	\$130

PACKAGE

ID-BREW Spoilage bacteria and Wild yeast, includes viability	\$230
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OPTIONAL TREATMENTS FOR PCR IDENTIFICATION

Enrichment	\$28
Viability	\$25

* 1 unique result for the detection of the group of targets included in the test.

ADDITIONAL DOCUMENTATION



DOCUMENTS

Consult the "Documents" section of our website MOSTILAB.COM to obtain the following documents:

- **Account Opening Application Form**
- **Label Forms for Sample Identification**
- **Categorization Form to include with samples**
- **Claims: Information and Claim Form**

ISO 17025/IEC:2017

Consult the " Home " section of our website MOSTILAB.COM, "ISO 17025/IEC:2017 " to access the following:

- **Our laboratory's ISO 17025/IEC:2017 Accreditation Certificate**
- **Our laboratory's Scope of Accreditation**
- **Our Confidentiality Policy**

FOCUS
ON WHAT MATTERS

WINE • BEER • CIDER • FRUIT WINE
MEAD • LIQUEURS AND SPIRITS