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| --- | --- |
| **Company Name** |  |
| **Contact Name** |  |
| **Email** |  |
| **Address** |  |
| **Telephone number** |  |
| **Purchase Order Number** |  |

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| --- | --- | --- | --- | --- | --- |
| Gyle Number | Sample Description | Analysis Required | Quantity | Comments | Beverage style\*\* |
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\*\*Lager/Pilsner, 2. Weizen/Witbier, 3. Pale Ale, 4. IPA, 5. Saison, 6. NEIPA, 7. Sour beer, 8. Stout, 9. Porter, 10. Lambic/Gose, 11. Non-alcoholic (<0.5% ABV), 12. Low ABV (<1.2% ABV), 13. Hard Seltzer, 14. Kombucha, 15. Whiskey, 16. Rum, 17. Brandy, 18. Gin, 19. Vodka, 20. Tequila, 21. Liqueur, 22. Spirit - other, 23. Wine - red, 24. Wine - white, 25. Wine - rose, 26. Wine - sparkling, 27. Cider - apple clear, 28. Cider - apple hazy, 29. Cider - sparkling, 30. Cider - pear (perry), 31. Cider - flavoured, 32. Cider - low/no alcohol, 33. Cider - low/no alcohol (flavoured), 34. Other.

*\*Please be advised all ABV are by Anton Paar, Distillation available if requested.*