

KAUNAS UNIVERSITY OF TECHNOLOGY FOOD INSTITUTE FOOD RESEARCH CENTER **RESEARCH  
TUITION FEE OF FOOD RAW MATERIALS AND FINISHED PRODUCTS**

Food Institute Food Research center. Certificate of Accreditation No. LA.01.046

Approved by the order Nr. A-631 of the Rector of KTU on 11<sup>th</sup> October, 2019

<b>Determine index</b>	<b>Research Object</b>	<b>Price EUR, excl. VAT</b>
Sensory analysis (sight, smell, taste, touch and hearing)		6,00
Protocol on conformity assessment and acceptance of industrial products		50,00
Preparation of the protocol in foreign language (Russian, English)		5,00
<b>Determination of nutrition and energy value of food (for application of nutrition labelling)</b>		
Moisture content	Food products	7,00
Protein content	Food products	12,00
Fat content (routine method)	Food products	8,00
Fat content (reference method)	Food products	12,00
Fatty acid composition (of which saturated)	Fat, Oil, Food products	42,00 55,00
Total amount of saccharides (Polarimetry method)	Bakery and confectionery	8,00
Sugar content (sucrose, fructose, glucose content) (fermentation method)	Food products	14,00
Sugar content (maltose, lactose content) (fermentation method)	Food products	14,00
Ash content	Food products	7,00
Salt content	Food products	8,00
Carbohydrate calculation Calculation of energy value	After research of food products	5,00
<b>The amount of research tuition fee (depending on product composition)</b>		From 94,00 to 105,00
<b>Theoretical calculation of nutrition and energy value according to the prescription provided by the customer.</b> Customer should provide a detail information about weight of ingredients of the product, deviation and yield.		15,00
<b>Research of food products composition</b>		
Moisture or dry matter content	Food products	7,00
Soluble dry material content	Fruits and vegetable products, syrups, nonalcoholic drinks	7,00
Fat content (routine method)	Food products	8,00
Fat content (reference method)	Food products	12,00
Exclusion of Fat (Fat Oxidation Parameters, Fatty Acid Composition or Reichert-Meissl's Number Detection)	Food products	5,00

<b>Determine index</b>	<b>Research Object</b>	<b>Price EUR, excl. VAT</b>
Nitrogen content and protein content (multiplying the determined nitrogen content by coefficient)	Food products	12,00
Chloride (salt) content	Food products	8,00
Total amount of saccharides	Food products	8,00
Reducing saccharides content (titrimetry method)	Food products	12,00
Sucrose content (fermentation method)	Food products	14,00
Glucose content (fermentation method)	Food products	14,00
Fructose content (fermentation method)	Food products	14,00
Maltose content (chromatographic method)	Food products	14,00
Citric acid content (fermentation method)	Food products	14,00
Acetic acid content (fermentation method)	Food products	14,00
Amber acid content (other organic acids content)	Food products	14,00 Each
L-glutamic acid content (fermentation method)	Food products	16,00
L-glutamic acid content (fermentation method additionally determining the moisture content)	Food products, meat	26,00
Urea and ammonia content (fermentation method)	Food products	15,00
Starch content	Food products	15,00
Volatile fatty acid content	Food products	8,00
Volatile acid content	Food products	8,00
Dietary Fiber content (gravimetric method)	Food products	15,00
Dietary Fiber content, according to AOAC 985.29	Food products	30,00
Insoluble ash content	Food products	10,00
Ash content	Food products	7,00
Net content of the product or its components	Food products	4,50
Phosphorous (phosphate) content	Food products	16,00
Calcium content	Food products	18,00
Iron content	Food products	10,00
Cholesterol content (chromatographic method)	Food products	40,00
Sorbitol content (chromatographic method)	Food products	35,00
Fatty acid composition (chromatographic method) (When separation of fat isn't needed)	Food products	42,00
Fatty acid composition (chromatographic method) (When separation of fat is needed)	Food products	55,00
Histamine content (chromatographic method)	Fish and fish products	60,00
LAB-N content (nitrogen content in volatile nitrogen base)	Fish and fish products	10,00
Vitamin A content	Food products	55,00
Vitamin D content	Food products	55,00
Total amino acid content	Food products	60,00
Free amino acids content	Food products	30,00
<b>Research of Physical and Chemical Properties</b>		
Acidity or alkalinity (titrimetric method)	Food products	7,00
pH	Food products	5,00
Refractive index	Food products	5,00
Water activity	Food products	15,00
Relative weight (density), (aerometric method)	Food products	5,00
Relative weight (pycnometer)	Food products	10,00

<b>Determine index</b>	<b>Research Object</b>	<b>Price EUR, excl. VAT</b>
Fat Emulsion stability	Mayonnaise	7,00
Viscosity	Food products	10,00
Color of sugar solution	Sugar	6,00
Polarization	Sugar	6,00
<b>Specific research for milk and dairy products</b>		
Fat content (reference methods)	Milk and dairy products	12,00
Fat content (butyrometer method)	Milk and dairy products	8,00
Amount of edible salt (chloride)	Milk and dairy products	8,00
Lactose content (polarimeter method)	Milk and dairy products	8,00
Lactose content (fermentation method)	Milk and dairy products	14,00
D-galactose content (fermentation method)	Milk and dairy products	14,00
Sucrose content (polarimeter method)	Milk and dairy products	8,00
Urea content (fermentation method)	Milk and dairy products	15,00
Phosphorus content (phosphates)	Milk and dairy products	12,00
Nitrate content	Milk and dairy products	15,00
Nitrite content	Milk and dairy products	10,00
Peroxide value	Milk and dairy products	10,00
Refractive index	Butter	4,50
Fatty acidity (Free fatty acids)	Milk Fat	10,00
Exclusion of Fat (Reichert- Meissl's Number)	Milk and dairy products	5,00
Reichert value	Milk and dairy products	15,00
Lactic acid and lactate content	Milk and dairy products	35,00
Scattered particles	Casein	9,00
Scattered particles	Dried dairy products	5,00
Cleanliness	Milk and milk products	3,00
Thermostability (alcohol test)	Milk, milk powder	4,00
Solubility (insolubility index)	Dehydrated milk	6,00
Solubility (insolubility index)	Casein	5,00
Protein content (multiplying nitrogen content by a factor)	Milk and dairy products	12,00
Non-protein nitrogen content	Milk and dairy products	18,00
Nutritional value of whey undenatured protein (WPN)	Dehydrated milk	11,00
Content of protein fractions (casein and whey protein)	Milk and dairy products	12,00
<b>Specific research on meat and meat products</b>		
Nitrogen or protein content (multiplying nitrogen content by a factor)	Meat and meat products	12,00
Fat content	Meat and meat products	12,00
Hydroxyproline (collagen) content	Meat and meat products	12,00
Phosphorus content (phosphates)	Meat and meat products	16,00
Starch content	Meat and meat products	18,00
L-glutamic acid content (fermentation method)	Meat and meat products	22,00
L-glutamic acid content (fermentation method additionally determining the moisture content)	Meat and meat products	20,00
Volatile fatty acid content	Meat and meat products	8,00
Salt (NaCl) content	Meat and meat products	10,00
Nitrate content	Meat and meat products	15,00

<b>Determine index</b>	<b>Research Object</b>	<b>Price EUR, excl. VAT</b>
Nitrite content	Meat and meat products	8,00
Fat exclusion	Meat and meat products	5,00
Peroxide value	Fat	11,00
<b>Specific research on bread and cakes, groats, flakes and flour</b>		
Porosity	Bread and cake products	5,00
Gluten content and quality	Flour	5,00
Dandruff pests	Flour, groats, flakes	5,00
Fatty acidity	Flour, flakes	8,00
Kernel quality	Groats	2,00
Swelling	Biscuits	3,00
Impurities	Flour, groats, flakes	3,00
Middlings	Flour, groats, flakes	3,00
<b>Specific research on oil and fat</b>		
Peroxide value	Oils and fats	8,00
Acids or acidity content (free fatty acids)	Oils and fats	7,00
Hydrolysis number	Oils and fats	7,00
Amount of non-flammable materials	Oils and fats	12,00
Non-fatty impurities and sediments	Oils and fats	11,00
Carotene content	Oils	11,00
Phosphorus content (spectrophotometric method)	Oils and fats	14,00
Natural Color System (NCS)	Oils	4,50
Fatty acid composition	Oils and fats	42,00
Erucic acid content	Oils	42,00
<b>Specific research on beverages, water, tea and coffee</b>		
Caffeine content (chromatographic method)	Beverages	45,00
Amount of extract materials	Coffee, tea	10,00
Alcohol content	Alcoholic beverages, beer, kvass, food products	12,00
Alcohol content	Spirits	9,00
Amount of extract	Vine, mead	14,00
Amount of initial extract (dry matter content)	Beer	12,00
Bear bitterness	Beer	5,00
Color	Beer	6,00
Methyl spirit content (chromatographic method)	Alcoholic beverages	35,00
Higher alcohols content (chromatographic method)	Alcoholic beverages	35,00
Esters content	Alcoholic beverages	8,00
Nitrite content	Drinking water, mineral water	8,00
Nitrate content	Drinking water, mineral water	10,00
Total hardness or dry residue content	Drinking water, mineral water	8,00

<b>Determine index</b>	<b>Research Object</b>	<b>Price EUR, excl. VAT</b>
Chlorides, total iron, hydrocarbons and calcium content	Drinking water, mineral water	7,00 Each
Permanganate index	Drinking water	7,00
Ammonium content	Drinking water	7,00
Turbidity	Drinking water	4,50
<b>Research of preservatives, other food additives and impurities</b>		
Benzoic acid and benzoate content (spectrophotometric method)	Food products	10,00
Benzoic acid and benzoate content (chromatographic method)	Food products	25,00
Sorbic acid and sorbate content (spectrophotometric method)	Food products	10,00
Sorbic acid and sorbate content (chromatographic method)	Food products	25,00
Sulfur dioxide and sulphite content (titrimetric method)	Fruits, vegetables and their products, beverages, confectionery products	8,00
Sulfur dioxide and sulphite content (fermentation method)	Fruits, vegetables and their products, beverages, confectionery products	25,00
Sulfur dioxide content	Sugar	10,00
Sweeteners content (saccharin, acesulfame K aspartame, and others.) (chromatographic method)	Food products	45,00
Phosphorous (phosphate) content	Food products	18,00
Mineral impurities content	Fruits, vegetables and their products	10,00
Impurities of vegetable origin content	Fruits, vegetables and their products	3,00
Anthocyanin content	Blueberries, cowberry and other berries	15,00
Acrylamide content (immune method)	Food products	50,00
<b>Microbiological research</b>		
Microorganisms content	Food products	6,00
Coliform bacteria (TS and calculation method)	Food products	7,30
<i>Escherichia coli</i> (TS and calculation method)	Food products	7,30
Enterobacteriaceae (TS and calculation method)	Food products	9,00
Yeast and moldy mushrooms	Food products	7,60
Coagulase-producing staphylococci ( <i>S. aureus</i> and other)	Food products	8,00
<i>Bacillus cereus</i>	Food products	8,00
Salmonella detection (without species determination)	Food products	7,60
<i>Listeria monocytogenes</i> detection method	Food products	13,70
<i>Listeria monocytogenes</i> calculation method	Food products	12,00
Number of <i>Clostridium perfringens</i>	Food products	8,00

Determine index	Research Object	Price EUR, excl. VAT
Number of sulfite-reducing clostridia	Food products	8,00
Number spore of sulfite-reducing clostridia	Food products	7,30
Number of implicit bifidobacteria	Food products	7,60
Number of lipolytic bacteria	Food products	6,10
Number of proteolytic bacteria	Food products	5,50
<i>Pseudomonas</i>	Meat and meat products	6,10
Number of psychotropic microorganisms	Milk	5,50
Number of mesophilic aerobic lactic acid bacteria	Food products	6,10
Number of mesophilic anaerobic lactic acid bacteria	Food products	7,00
Number of spores of mesophilic aerobic microorganisms	Milk products	8,00
Number of spores of mesophilic anaerobic microorganisms	Milk products	8,00
Number of spores of thermophilic aerobic microorganisms	Milk products	8,00
Number of thermophilic anaerobic microorganisms' spores	Milk products	8,00
Number of spores of mesophilic bacteria	Grains and their products, bakery, pasta	8,00
Number of aerobic mesophilic bacteria	Grains and their products, bakery, pasta	5,50
Potato diseases symptoms	Flour, bread bakery	7,00
Microscopic view	Food products	6,10
Industrial sterility	Canned food	18,20
Nutrition medium control	Medium	23,00
Control of the effectiveness of the diluents	Diluents	15,50
Detection of inhibitors by DelvoTest SP-NT or <i>G. stearothermophilus</i> culture	Raw milk, milk powder	6,10
Determination of Antimicrobials by Charm Rosa Test (BL + TET)	Raw milk	7,60
Determination of sterility of membrane filters	Membrane filters for water quality testing	4,20
Determination of efficiency of membrane filters	Membrane filters for water quality testing	9,00
Microbial contamination (number of microorganisms or coliform bacteria)	Container (20 bottles or other containers)	6,10
<b>Microbiological research on drinking water</b>		
Number of microorganisms	Drinking water	4,20
Coliform bacteria (colony count method)	Drinking water	6,30
Number of gut bacteria ( <i>Escherichia coli</i> )	Drinking water	6,30
Number of intestinal enterococci	Drinking water	4,20
Enterobacteriaceae (colony count method)	Drinking water	4,20
Yeast and moldy mushrooms	Drinking water	4,90
Number of spores of sulfite-reducing clostridia	Drinking water	6,10
<i>Pseudomonas aeruginosa</i> detection and calculation	Drinking water	4,20
Detection of salmonella by membrane filtration method	Drinking water	4,20

<b>Determine index</b>	<b>Research Object</b>	<b>Price EUR, excl. VAT</b>
Water microbiological studies according to Lithuanian hygiene norm HN 24:2003	Drinking water	10,00
<b>Microbiological research on washouts</b>		
Number of microorganisms	Washouts	3,60
Coliform bacteria (detection method)	Washouts	3,60
<i>E. coli</i>	Washouts	3,60
Enterobacteriaceae (detection method)	Washouts	3,60
Yeast and moldy mushrooms	Washouts	4,20
<b>Microbiological research on air samples</b>		
Number of microorganisms	Air	3,60
Coliform bacteria (colony count method)	Air	3,60
<i>E. coli</i>	Air	3,60
Enterobacteriaceae (colony count method)	Air	3,60
Yeast and moldy mushrooms	Air	4,20
Research on plate of Sterile Petri with medium for microbiological	Air	0,70

**Notes.**

\* 30% fee is applicable for laboratory tests in a urgent order.

\*\* 20% discount on laboratory tests is applicable for signed research contract, in which 100 and more samples of the same name are submitted in the current year.