

**KAUNAS UNIVERSITY OF TECHNOLOGY FOOD INSTITUTE RESEARCH
CENTER
PRICES FOR RESEARCHES OF RAW FOOD MATERIALS AND PRODUCTS**

Accreditation certificate Nr. LA.01.046

1. ASSESSMENT OF FOOD PRODUCTS COMPLIANCE WITH EU AND LITHUANIAN LEGISLATIONS	PRICE EUR, excl. VAT
1.1. Protocol on conformity assessment and acceptance of industrial products	50,00
1.2. Translation of conformity assessment and acceptance protocol in foreign language (English)	20,00
1.3. Preparation of conformity assessment and acceptance protocol in foreign language (English, Russian)	70,00
1.4. Preparation of conformity assessment and acceptance protocol for foreign markets (for customers abroad)	400,00
2. PREPARATION AND EVALUATION OF RESEARCH REPORTS AND LABELING	PRICE EUR, excl. VAT
2.1. Preparation of the protocol in foreign language (Russian, English)	10,00
2.2. Evaluation of chemical research results (consulting and interpretations included)	15,00
2.3. Evaluation of microbiological research results (consulting and interpretation included)	15,00
2.4. Evaluation of sensory analysis results (consulting and interpretation included)	15,00
2.5. Label preparation for the food products	100,00
2.6. Corrections of the food product label	60,00
3. RESEARCH OF FOOD PRODUCTS REQUIRED IN THE NUTRITION DECLARATION	PRICE EUR, excl. VAT
3.1. Moisture or dry matter content	8,50
3.2. Fat content (reference method)	16,00
3.3. Fatty acid composition (of which saturated) (no separation of the fat is needed) (gas chromatography)	55,00
3.4. Fatty acid composition (of which saturated) (separation of fat is needed) (gas chromatography)	60,00
3.5. Protein content (multiplying the determined nitrogen content by a coefficient)	15,00
3.6. Total amount of saccharides (titrimetric method), bakery and confectionery	15,00
3.7. *Maltose, sucrose, glucose, fructose and lactose content (HPLC method).	50,00
*The price is valid for one sample per test only	

3.8. Chloride (salt) content (ion exchange chromatography method for the determination of sodium content) (sample mineralization is not required) NEW!	13,00
3.9. Chloride (salt) content (ion exchange chromatography method for the determination of sodium content) (sample mineralization is required) NEW!	15,00
3.10. Ash content	7,50
3.11. Carbohydrate content (calculations) Calculation of energy value	5,00

4. PHYSICO-CHEMICAL RESEARCH OF FOOD PRODUCTS IN GENERAL		
INDEX	RESEARCH OBJECT	PRICE EUR, excl. VAT
4.1. Sensory analysis (sight, smell, look, color, consistency, texture)	Food products	15,00
4.2. Dry-soluble matter content	Fruits and vegetable products, syrups, nonalcoholic drinks	7,50
4.3. Maltose content (fermentation method)	Food products	12,00
4.4. Sucrose content (fermentation method)	Food products	12,00
4.5. Glucose content (fermentation method)	Food products	12,00
4.6. Fructose content (fermentation method)	Food products	12,00
4.7. Lactose content (fermentation method)	Food products	12,00
4.8. Galactose content (fermentation method)	Food products	12,00
4.9. D-(+) xylose (HPLC method)	Various raw materials	20,00
4.10. D-(-) ribose (HPLC method)	Various raw materials	20,00
4.11. D-(+) manose (HPLC method)	Various raw materials	20,00
4.12. D-(-) arabinose (HPLC method)	Various raw materials	20,00
4.13. Reducing saccharides content and sucrose content (titrimetric method)	Food products	16,00
4.14. * Quantitative and qualitative profile of fatty acids: (gas chromatography) -saturated; -monounsaturated (Omega-9 included) -polyunsaturated (Omega-3 and Omega-6 included) -trans fatty acids -others. * The qualitative and quantitative composition of fatty acids shall be evaluated by calculation.	Food products	70,00
4.15. Salt (NaCl) content, determined by chlorides, calculation method	Food products	9,00
4.16. Lactic acid and lactates content (fermentation method)	Food products	52,00
4.17. Citric acid content (fermentation method)	Food products	52,00

4.18.	*L-glutamic acid content (fermentation method)	Food products	35,00
4.19.	Urea content (fermentation method)	Food products	20,00
4.20.	Ammonia content (fermentation method)	Food products	20,00
4.21.	Starch content	Food products	18,00
4.22.	Residual alcohol content (titrimetric method)	Vinegar	10,00
4.23.	Dietary fiber content (in acid and base insoluble dietary fiber content)	Food products	15,00
4.24.	*Dietary fiber content, according to AOAC 985.29 *Total (soluble + insoluble) dietary fiber content	Food products	39,00
4.25.	Insoluble ash content	Food products	12,00
4.26.	Net content of the product or its components	Food products	5,00
4.27.	Acidity or alkalinity (titrimetric method)	Food products	8,50
4.28.	Peroxide value (with fat separation)	Food products, feed and raw material	13,00
4.29.	Phosphorus content (phosphates) (spectrophotometric method)	Food products	19,00
4.30.	Calcium content (titrimetric method)	Food products	20,00
4.31.	Iron content (spectrophotometric method) (sample mineralization is required)	Food products	20,00
4.32.	Potassium content (ion exchange chromatography method) (sample mineralization is required) NEW!	Food products	13,00
4.33.	Potassium content (ion exchange chromatography method) (sample mineralization is not required) NEW!	Food products	18,00
4.34.	Cholesterol content (HPLC method)	Food products	50,00
4.35.	Sorbitol content (HPLC method)	Food products	40,00
4.36.	Maltitol content (HPLC method)	Food products	40,00
4.37.	Qualitative and quantitative research of biogenic amines (HPLC method): Histamine content Cadaverine content Putrescine content Tyramine content Spermine content Spermidine content * The price is valid for one sample per test only.	Food products, protein raw material, fish and fish products	80,00
4.38.	LAB-N content (nitrogen content in volatile nitrogen base)	Food products	11,00
4.39.	β -carotene (HPLC method)	Food products	60,00
4.40.	Vitamin A content (HPLC method)	Food products	60,00
4.41.	Vitamin D content (HPLC method)	Food products	65,00
4.42.	Vitamin E content (HPLC method)	Food products	65,00
4.43.	Vitamin C content (HPLC method) NAUJA!	Food products	60,00
4.44.	Total amino acid content (HPLC method)	Food products	80,00

4.45. Free amino acid content (HPLC method)	Food products	35,00
4.46. Gluten content (enzyme-linked immunosorbent assay for gliadin)	Food products	70,00
4.47. pH value	Food products	5,00
4.48. Refractive index	Food products	5,00
4.49. Water activity	Food products	8,00
4.50. Relative weight (density) (areometric method)	Food products	5,00
4.51. Relative weight (pycnometer)	Food products	5,00
4.52. Fat emulsion stability	Food products	7,00
4.53. Viscosity	Food products	10,00
4.54. Color of sugar solution	Food products	10,00
4.55. Polarization of sugar solution	Food products	7,00
5. SPECIFIC RESEARCH OF MILK AND DAIRY PRODUCTS		PRICE EUR, excl. VAT
5.1. Fat content (butyrometer method)	Milk and dairy products	10,00
5.2. Lactose content (polarimeter method)	Milk and dairy products	9,00
5.3. Sucrose content (polarimeter method)	Milk and dairy products	9,00
5.4. Nitrate content	Milk and dairy products	16,00
5.5. Nitrite content	Milk and dairy products	16,00
5.6. Peroxide value (with fat separation)	Dairy products	10,00
5.7. Soda content	Milk	8,00
5.8. Fats acidity (free fatty acids)	Milk fats	10,00
5.9. Free fatty acids content	Milk powder	15,00
5.10. Exclusion of Fat (for Reichert- Meissl's Number)	Milk and dairy products	5,00
5.11. Reichert – Meissl's number determination	Milk and dairy products	16,00
5.12. Scattered particles	Dairy products	6,00
5.13. Scattered particles	Casein, caseinate	9,00
5.14. Cleanliness	Milk and dairy products	6,00
5.15. Thermostability (alcohol test)	Milk, milk powder	4,00
5.16. Solubility (insolubility index)	Dried dairy products, casein	7,00
5.17. Non-protein nitrogen content	Milk and dairy products	20,00
5.18. Nutritional value of whey undenatured protein (WPN)	Dehydrated milk	20,00
5.19. Content of protein fractions (casein and whey protein)	Milk and dairy products	Po 15,00
5.20. Casein fraction content (HPLC method)	Milk and dairy products	70,00
5.21. Macropeptides (HPLC method)	Milk and dairy products	80,00
6. SPECIFIC RESEARCH OF MEAT AND MEAT PRODUCTS		KAINA BE PVM
6.1. Fat content	Meat and meat products	16,00
6.2. Hydroxyproline (collagen) content	Meat and meat products	19,00
6.3. Volatile fatty acid content	Meat and meat products	8,00
6.4. Nitrate content	Meat and meat products	16,00
6.5. Nitrite content	Meat and meat products	11,00
6.6. Fats acidity (with fat separation)	Meat and meat products	11,00
6.7. Peroxide content (with fat separation)	Meat and meat products	13,00
6.8. Volatile fatty acid content	Meat and meat products	15,00

7. SPECIFIC RESEARCH OF BREAD AND CAKES, GROATS, FLAKES AND FLOUR		PRICE EUR, excl. VAT
7.1. Porosity	Bread and cake products	5,00
7.2. Gluten content and quality	Flour	5,00
7.3. Dandruff pests	Flour, groats, flakes	5,00
7.4. Fatty acidity	Grounded grain products, flakes	10,00
7.5. Kernel quality	Groats	6,00
7.6. Swelling	Biscuits	4,00
7.7. Impurities	Flour, groats, flakes	5,50
7.8. Middlings	Flour, groats, flakes	3,00
7.9. Starch content	Flour foods, grains	14,00
8. SPECIFIC RESEARCH OF OIL AND FAT		PRICE EUR, excl. VAT
8.1. Peroxide value	Oils and fats	9,00
8.2. Acids or acidity content (free fatty acids)	Oils and fats	9,00
8.3. Hydrolysis number	Oils and fats	8,50
8.4. Amount of non-flammable materials	Oils and fats	18,00
8.5. Dry non fatty material content	Oils and fats	14,00
8.6. Erucic acid content (gas chromatography)	Oils	45,00
9. SPECIFIC RESEARCH OF BEVERAGES, WATER, TEA AND COFFEE		PRICE EUR, excl. VAT
9.1. Caffeine content (HPLC method)	Beverages	50,00
9.2. Alcohol content (in alcoholic and non-alcoholic beverages)	Beverages	12,00
9.3. Amount of extract materials	Beverages	15,00
9.4. Amount of initial extract (dry matter content)	Beer	14,00
9.5. Beer bitterness	Beer	5,00
9.6. Color	Beer, water	6,00
9.7. Methyl spirit content (gas chromatography)	Alcoholic beverages	42,50
9.8. Higher alcohols content (gas chromatography)	Alcoholic beverages	42,50
9.9. Esters content	Alcoholic beverages	42,50
9.10. Nitrite content	Drinking water, mineral water	9,00
9.11. Nitrate content	Drinking water, mineral water	10,00
9.12. Total hardness or dry residue content	Drinking water, mineral water	8,00
9.13. Chlorides, total iron, hydrocarbons and calcium content	Drinking water, mineral water	Po 8,00
9.14. Permanganate index	Drinking water	8,00
9.15. Ammonium content	Drinking water	7,00
9.16. Turbidity	Drinking water	5,00
9.17. Active chlorine content	Drinking water	7,00
9.18. Volatile acids	Wine	18,00

10. RESEARCH OF PRESERVATIVES, FOOD ADDITIVES AND IMPURITIES		PRICE EUR, excl. VAT
10.1. Benzoic acid and benzoate content (chromatographic method)	Food products	28,00
10.2. Sorbic acid and sorbate content (HPLC method)	Food products	28,00
10.3. Sorbic acid and sorbate content (spectrophotometric method)	Fruits, vegetables and its products	15,00
10.4. Propionic acid content (gas chromatography) NEW!	Food products	35,00
10.5. Sulfur dioxide and sulphite content (titrimetric method)	Fruits, vegetables and its products, beverages, confectionery products	10,00
10.6. Sulfur dioxide and sulphite content (fermentation method)	Fruits, vegetables and its products, beverages, confectionery products	35,00
10.7. Sulfur dioxide content	Sugar	11,00
10.8. Sweeteners content (saccharin, acesulfame K aspartame, and others) (chromatographic method)	Food products	52,00
10.9. Mineral impurities content	Fruits, vegetables and its products	15,00
10.10. Content of vegetable origin impurities	Fruits, vegetables and its products	6,00
10.11. Anthocyanin content (spectrophotometric method)	Blueberries and other berries	25,00
10.12. Acrylamide content (gas chromatography content)	Food products	80,00
11. OTHER SCIENTIFIC RESEARCH, CONSULTING		PRICE EUR, excl. VAT
11.1. Oxidative stability in animal origin, plant origin and fat-containing food and cosmetic products (oxidative stability meter) NEW!		40,00
11.2. Evaluation of protein oxidation (spectrophotometric method) NEW!		40,00
11.3. Direct consultation in Food institute on microbiological, physicochemical or other research with specific needs (development of new products, preparation of projects or project activities, etc.) NEW!		50,00 (1 h)
11.4. Chitine content determination NEW!		35,00
11.5. Qualitative and quantitative determination of aflatoxins B1, B2 by LC / MS – QTOF method (fruit, cereals, nuts, feed, etc.) NEW!		80,00
11.6. Qualitative and quantitative determination of <i>Fusarium</i> mycotoxins by LC/MS-QTOF method (cereals, feed, etc.) NEW!		80,00
11.7. *Butyric acid (fermentation method) *At least 4 samples are required to proceed the analysis		65,00

11.8. Acetic acid (fermentation method) *At least 4 samples are required to proceed the research		65,00
11.9. Succinic acid (fermentation method) * At least 4 samples are required to proceed the research		65,00
11.10. Malic acid (fermentation method) * At least 4 samples are required to proceed the research		65,00
11.11. Qualitative and quantitative determination of cannabinoids of industrial hemp and its products NEW!		Negotiated price
11.12. Development of a microbiological safety model for a new product NEW!		Negotiated price
11.13. Development of a chemical safety model for a new product NEW!		Negotiated price
11.14. Development of a new product sensory properties profile NEW!		Negotiated price
11.15. Development of a new novel product with a healthy chemical composition NEW!		Negotiated price
11.16. Development of a microbiological safety model for a new product NEW!		Negotiated price
11.17. Development of a new product sensory properties profile NEW!		Negotiated price
11.18. Development of a self-regulation system based on HACCP principles NEW!		Negotiated price
12. SERVICES OF MICROBIOLOGY SCIENCE LABORATORY		PRICE EUR, excl. VAT
12.1. Production of preservative NEBA (1 L)		28,00
13. MICROBIOLOGICAL RESEARCH OF THE FOOD PRODUCTS		PRICE EUR, excl. VAT
13.1. Total bacteria count	Food products	7,00
13.2. <i>Coliform</i> bacteria (detection, TS)	Food products	8,00
13.3. <i>Coliform</i> bacteria content (calculation)	Food products	8,00
13.4. <i>Escherichia coli</i> (detection, TS)	Food products	8,50
13.5. <i>Escherichia coli</i> content (calculation)	Food products	9,00
13.6. Enterobacteriaceae (detection, TS)	Food products	13,00
13.7. Enterobacteriaceae content (calculation)	Food products	8,00
13.8. Yeasts and molds	Food products	9,00
13.9. Coagulase-positive staphylococci (<i>S. aureus</i> and other species)	Food products	10,00
13.10. <i>Bacillus cereus</i>	Food products	9,00
13.11. Detection of <i>Salmonella</i> (without the species determination)	Food products	8,00
13.12. <i>Listeria monocytogenes</i> , <i>Listeria</i> spp. detection	Food products	14,00
13.13. <i>Listeria monocytogenes</i> method, <i>Listeria</i> spp. content	Food products	12,00
13.14. Campylobacter content NEW!	Food products	16,00

13.15.	<i>Clostridium perfringens</i> content	Food products	9,00
13.16.	Sulfite - reducing clostridia content	Food products	8,00
13.17.	Sulfite - reducing clostridia spore content	Food products	9,00
13.18.	Implicit bifidobacteria content	Food products	9,00
13.19.	Lipolytic bacteria content	Food products	7,00
13.20.	Proteolytic bacteria content	Food products	6,50
13.21.	<i>Pseudomonas spp.</i> content	Meat and meat products	7,50
13.22.	Psychotropic microorganisms content	Milk	7,00
13.23.	<i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i> content	Yoghurt	7,50
13.24.	<i>S. thermophilus</i> content	Yoghurt	6,50
13.25.	Thermophilic bacteria content	Food products	7,50
13.26.	Mesophilic aerobic lactic acid bacteria content	Food products	7,50
13.27.	Mesophilic anaerobic lactic acid bacteria content	Food products	10,00
13.28.	Total mesophilic lactic acid bacteria content	Food products	10,00
13.29.	Mesophilic aerobic microorganism spore content	Milk products	10,00
13.30.	Mesophilic anaerobic microorganism spore content	Milk products	10,00
13.31.	Thermophilic aerobic microorganism spore content	Milk products	10,00
13.32.	Thermophilic anaerobic microorganism spore content	Milk products	10,00
13.33.	Mesophilic bacteria spore content	Grains and its products, bakery, pasta	9,00
13.34.	Aerobic mesophilic bacteria content	Grains and its products, bakery, pasta	6,50
13.35.	Potato diseases symptoms	Flour, bread bakery	10,00
13.36.	Microscopic view	Food products	6,00
13.37.	Industrial sterility	Canned food	20,00
13.38.	Nutrition medium control	Medium	23,00
13.39.	Control of the effectiveness of the diluents	Diluents	16,00
13.40.	Detection of inhibitors by DelvoTest SP-NT or <i>G. stearothermophilus</i> culture	Raw milk, milk powder	8,00
13.41.	Determination of Antimicrobials by Charm Rosa Test (BL + TET)	Raw milk	8,50
13.42.	Determination of the sterility of membrane filters	Membrane filters for water quality testing	5,00
13.43.	Determination of the efficiency of membrane filters	Membrane filters for water quality testing	9,00
13.44.	Microbial contamination (number of microorganisms or coliform bacteria)	Container (20 bottles or other)	7,00
13.45.	Bile-tolerant gram-negative bacteria determination	Non - sterile products	9,00
13.46.	Bile-tolerant gram-negative bacteria content	Non - sterile products	8,00
14. MICROBIOLOGICAL ANALYSIS OF THE DRINKING WATER			PRICE EUR, excl. VAT
14.1.	Microorganism content	Drinking water	5,00
14.2.	Coliform bacteria content	Drinking water	6,50

14.3.	Gut bacteria (<i>Escherichia coli</i>) content	Drinking water	7,00
14.4.	Intestinal enterococci content	Drinking water	6,00
14.5.	<i>Enterobacteriaceae</i> (colony count method)	Drinking water	6,00
14.6.	Yeasts and molds	Drinking water	6,00
14.7.	Sulfite - reducing clostridia spore content	Drinking water	7,00
14.8.	<i>Pseudomonas aeruginosa</i> detection and calculation	Drinking water	6,00
14.9.	Detection of salmonella by membrane filtration method	Drinking water	7,00
14.10.	Detection of <i>L. monocytogenes</i> by membrane filtration method	Drinking water	7,00
14.11.	Water microbiological research according to Lithuanian hygiene norm HN 24:2003	Drinking water	16,00
15. MICROBIOLOGICAL ANALYSIS OF THE RINSES			PRICE EUR, excl. VAT
15.1.	Microorganism content	Rinses	5,00
15.2.	Coliform bacteria content	Rinses	5,00
15.3.	<i>E. coli</i> content	Rinses	5,00
15.4.	<i>Enterobacteriaceae</i> content	Rinses	5,00
15.5.	Yeast and mold content	Rinses	6,00
15.6.	<i>Pseudomonas</i> spp. content	Rinses	6,00
15.7.	Salmonella detection (without the species determination)	Rinses	7,00
15.8.	Campylobacter content	Rinses	8,00
15.9.	<i>Listeria monocytogenes</i> , <i>Listeria</i> spp. detection	Rinses	7,00
15.10.	<i>Listeria monocytogenes</i> , <i>Listeria</i> spp. Content (calculation)	Rinses	7,00
15.11.	Coagulase-producing staphylococci (<i>S. aureus</i> and other) content	Rinses	7,00
15.12.	<i>Cl.perfringens</i> content	Rinses	7,00
15.13.	Test tubes for taking washouts from surfaces	Rinses	0,60
15.14.	Sponges for taking washouts from surfaces	Rinses	2,00
15.15.	Sterile disposable bottle for water	Rinses	1,50
16. MICROBIOLOGICAL ANALYSIS OF THE AIR SAMPLES			PRICE EUR, excl. VAT
16.1.	Microorganism content	Air	4,50
16.2.	Coliform bacteria content	Air	4,50
16.3.	<i>E. coli</i> content	Air	4,50
16.4.	<i>Enterobacteriaceae</i> (colony count method)	Air	4,50
16.5.	Yeasts and molds	Air	4,50
16.6.	Sterile Petri dish with medium for microbiological analysis	Air	1,00

17. SERVICES OF SENSORY-ANALYSIS SCIENCE LABORATORY	PRICE EUR, excl. VAT
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Research on sensory properties		
17.1.	Determination of sensory characteristics using difference tests (sample preparation for the test)	35,00
17.2.	Qualitative profile of sensory properties (qualitative descriptive analysis LST EN ISO 13299) * price depends on the number of researched properties	20,00 – 40,00*
17.3.	Sensory profile (descriptive analysis LST EN ISO 13299, evaluating the intensity of the properties)	150,00
17.4.	Determination of similarity or difference in sensory properties by a "three-test" (LST EN ISO 4120)	50,00
17.5.	The research of sensory properties differences by ranking products according to the changes in the intensity of the property (usually used for determination of shelf life or by selecting concentrations of the ingredients. Comparison of at least 2 products) (LST ISO 8587)	70,00
17.6.	Sensory descriptive analysis to determine the dominance of sensory properties (LST EN ISO 13299)	140,00
17.7.	Consumer surveys in a controlled environment (EN ISO 11136, 100 individuals), up to 4 properties evaluated	1200,00
17.8.	Texture properties profile (LST ISO 11036)	40,00
17.9.	Sensory analysis: effect of packaging on the sensory properties of products (LST ISO 11036, LST ISO 6658)	60,00
17.10.	Scoring sensory properties of dairy products / dairy products compliance with specification (ISO 22935-3)	40,00
18. OTHER RESEARCH		PRICE EUR, excl. VAT
18.1.	Color characteristics by instrumental method (CIELAB system)	15,00
18.2.	Texture properties (hardness, stiffness, tack, cohesiveness, rubberiness, lubricity, crushing, fracture, tensile strength) by instrumental method - if the exact research parameters are known	20,00
18.3.	Texture properties (hardness, stiffness, tack, cohesiveness, rubberiness, lubricity, crushing, fracture, tensile strength) by instrumental method – if the laboratory is required to choose research parameters	50,00
18.4.	Losses during the heat treatment (cooking, baking, drying, etc.)	18,00
18.5.	Moisture losses (drip loss)	18,00

Notes

**30 % extra charge applies for the urgent analysis

**A discount is applied when customer signs a contract and provides 100 or more samples for the same research per year.