

# Sampling instructions

## geograph. Origin testing Fruit & Vegetables

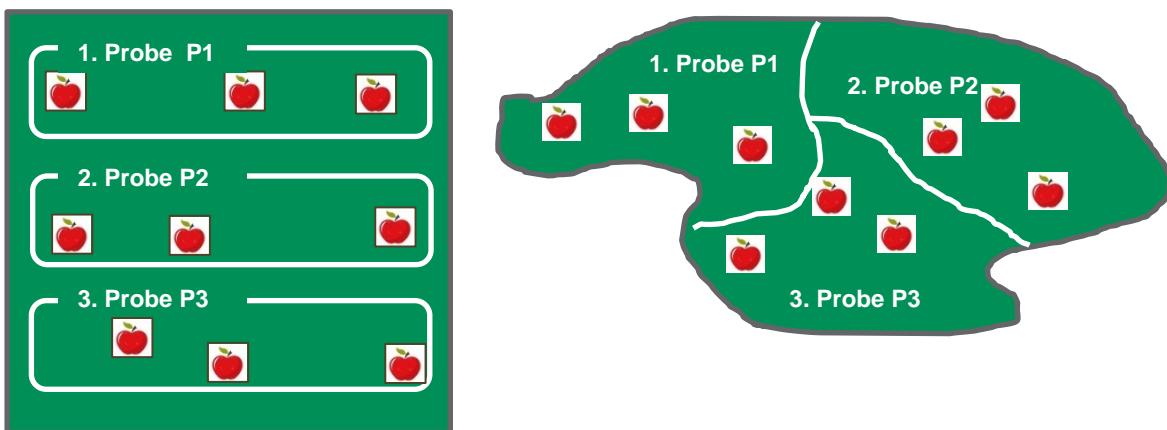
This document gives advice for correct field sampling for reference samples used for the geographical origin confirmation of fruit and vegetables. The sampling can be performed by the client himself, when strictly obeying the described procedures and following advice.

The quality and significance of geographical origin testing is dependent to a great extent on correct sampling in the fields. Particularly the precise sample identification and logging of the coordinates of the location has to be considered thoroughly. The responsibility lies on the sample-taker / client himself.

## Sampling

**Three samples per cultivated area/field** shall be collected. Each of these 3 samples consists of **3 sub-samples**. The fields/area to be covered by sampling shall be divided in three sections of similar size. In each section three samples are taken at different points randomly selected, and finally combined to one final sample per section. (see figures below)

Illustration:



The samples must not be contaminated by any other material (fertilizer, soil ...).

The sampling bags (P1, P2, P3 or identified uniquely otherwise) shall be completely filled, however avoiding a squeezing of the contents. They should be closed airtight with as little air remaining as possible, without crushing the samples inside.

## Samling Protocoll

The sampling protocol has to be filled in completely and well readable preferentially already on-site. Important information is the date of sampling, the name of the sample taker, details about the location of collection and an indication about the culture conditions e.g. glasshouse, open land, under foil as well as organic or conventional culture.

Location data: It is recommended to note down the GPS coordinates from a navigation app which is available today on each smart phone. Alternatively or in addition information about the plot number, address or even a map with marked position of sampling site is helpful. How was the weather during sampling? Are the samples all from one variety or mixed? If anything else seems noteworthy, please write down on the protocol.

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Fruit & Vegetables

## Shipment

The sub-samples have to be clearly labelled. Put three subsamples from each section onto one collective plastic bag, which also has to be labelled.

For shipment use a solid carton or a styro-foam box (cooled transport). We might provide packaging material on demand on a rental basis.

Sensitive and perishable samples (e.g. raspberries, strawberries, etc.) shall be shipped under cooled conditions. We can provide cooling elements which need to be stored in a freezer before use. They are placed in the isolated box in a way that a direct contact with the samples can be avoided. Place 2 elements at the bottom, cover them by a layer of paper, then place the sample bags, where appropriate with styro-foam flakes then cover with a paper layer and place another two elements on the top. Do not forget to put the sampling protocol and order form into the box!



For shipment address please contact your local sales representative or customer service.

They will tell which option is best and to which AGROLAB site the samples shall be sent or in some cases even directly to our partner lab.

### Recommended sample quantity guide: fruits, vegetables, crops

Your labs. Your service.

				
<b>200 g</b> <b>XS-size products</b> raspberries cranberries blueberries blackcurrants	<b>300 g</b> <b>S-size products</b> strawberries grapes cherries radish beans wheat	<b>500 g</b> <b>M-size products</b> apricots garlic soybeans plums spring onions cherry-tomatoes	<b>1 kg</b> <b>L-size products</b> tomatoes onions carrots paprika zucchini asparagus spinach potatoes eggplants apples pears leaf salads	<b>≥ 2 kg</b> <b>XL-size products</b> pumpkins melons lettuce iceberg salad