

Analysis Request Form Cereal Grain Quality Evaluation

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◆ Please submit one **Analysis Request Form** with each experiment or set of samples to be analyzed.

Company Name: _____ Phone: _____
 Contact: _____ Fax: _____
 Address: _____ E-mail: _____

 City, State _____
 Zip Code _____

Sample Description (*circle one*):

Spring Wheat Winter Wheat Durum Other (please specify): _____
 Barley Triticale Oats

Analysis Required

No. of Samples

Wheat Data

- Dockage (%) _____
- Test Weight (lbs/bu) _____
- Whole Grain Protein, 12% MB & Moisture (%) by NIR _____
- Oven Moisture (%) _____
- Protein (%) by Dumas combustion method _____
- Milling, Flour Yield (%) _____
- Ash, 14% MB (%) _____
- SKCS (Single Kernel Hardness) _____

Flour Data – *sample must be submitted as flour if milling is not requested.*

- Ash, 14% MB (%) _____
- Oven Moisture _____
- Protein (%) by Dumas combustion method _____
- Protein, 14% MB & Moisture (%) by NIR _____
- Mixograph – Dough Characteristics _____
- Bake Test** - 100 g pup loaf (whole wheat flour) _____
- Bake Test** – 100 g pup loaf (unbleached white flour) _____
- Asian Noodle Evaluation – Chinese Raw Style _____
- SDS Sedimentation (ml) _____

Special Instructions or comments:

LAB USE ONLY:

Date Received:

Estimated date of completion: