

Analysis Request Form Cereal Grain Quality Evaluation

Cereal Quality Laboratory
Montana State University
125 Ag BioScience Bldg.
Bozeman, MT 59717-3150

Office: 406/994-5377
Lab: 406/994-2640
Fax: 406/994-7600
E-mail: debrah@montana.edu

◆ 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

	No. of Samples
Analysis Required	
Wheat Data	
<input type="checkbox"/> Dockage (%)	_____
<input type="checkbox"/> Test Weight (lbs/bu)	_____
<input type="checkbox"/> Whole Grain Protein, 12% MB & Moisture (%) by NIR	_____
<input type="checkbox"/> Oven Moisture (%)	_____
<input type="checkbox"/> Protein (%) by Dumas combustion method	_____
<input type="checkbox"/> Milling, Flour Yield (%)	_____
<input type="checkbox"/> Ash, 14% MB (%)	_____
<input type="checkbox"/> SDS Sedimentation (ml)	_____
Flour Data – <i>sample must be submitted as flour if milling is not requested.</i>	
<input type="checkbox"/> Ash, 14% MB (%)	_____
<input type="checkbox"/> Oven Moisture	_____
<input type="checkbox"/> Protein (%) by Dumas combustion method	_____
<input type="checkbox"/> Protein, 14% MB & Moisture (%) by NIR	_____
<input type="checkbox"/> Mixograph – Dough Characteristics	_____
<input type="checkbox"/> Bake Test** - 100 g pup loaf (whole wheat flour)	_____
<input type="checkbox"/> Bake Test** – 100 g pup loaf (unbleached white flour)	_____
<input type="checkbox"/> Asian Noodle Evaluation – Chinese Raw Style	_____

Special Instructions or comments:

LAB USE ONLY:
Date Received: _____ Estimated date of completion: _____