

Sample Submittance Form Cereal Grain Quality Evaluation

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- ◆ Please submit one **Sample Submittance Form** with each experiment or set of samples to be analyzed.

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

City, State _____ P.O./Acct. No.: _____
Zip Code _____

Sample Description (circle one):

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

Analysis Required	Cost per Sample* (USD)	Minimum Sample Required
Wheat Data		
<input type="checkbox"/> Dockage (%)	\$4.00	1000 g
<input type="checkbox"/> Test Weight (lbs/bu)	\$2.00	1000 g
<input type="checkbox"/> Whole Grain Protein, 12% MB & Moisture (%) by NIR	\$2.00	100 g
<input type="checkbox"/> Oven Moisture (%)	\$10.00	15 g
<input type="checkbox"/> Protein (%) by Dumas combustion method	\$10.00	25 g
<input type="checkbox"/> Milling, Flour Yield (%)	\$30.00	1000 g
<input type="checkbox"/> Ash, 14% MB (%)	\$7.00	15 g
<input type="checkbox"/> SDS Sedimentation (ml)	\$10.00	25 g
Flour Data – <i>sample must be submitted as flour if milling is not requested.</i>		
<input type="checkbox"/> Ash, 14% MB (%)	\$4.00	50 g
<input type="checkbox"/> Oven Moisture	\$5.00	10 g
<input type="checkbox"/> Protein (%) by Dumas combustion method	\$7.00	10 g
<input type="checkbox"/> Protein, 14% MB & Moisture (%) by NIR	\$2.00	50 g
<input type="checkbox"/> Mixograph – Dough Characteristics	\$20.00	50 g
<input type="checkbox"/> Bake Test** - 100 g pup loaf (whole wheat flour)	\$70.00	500 g
<input type="checkbox"/> Bake Test** – 100 g pup loaf (unbleached white flour)	\$95.00	1000 g
<input type="checkbox"/> Asian Noodle Evaluation – Chinese Raw Style	\$125.00	1000 g

*Prices are based on analyzing a clean sample. An extra \$2.00 per 100 g sample will be charged to remove foreign material prior to analysis.

** Bake Test includes whole grain protein and moisture, milling (white flour), mixograph and bake information.

Special Instructions or comments:

LAB USE ONLY:

Date Received: _____ Date Data Sent: _____
Front Loaded: _____ WAS# _____ Invoice Number: _____
Date Invoiced: _____