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:  

Contact:  

Address:  

City, State  

Zip Code  

Sample Description (circle one):

Spring Wheat  
Wheat Data

Winter Wheat  
Dockage (%)

Durum  
Test Weight (lbs/bu)

Other (please specify):____________________  

Barley  
Whole Grain Protein, 12% MB & Moisture (%) by NIR

Triticale  
Oven Moisture (%)

Oats  
Protein (%) by Dumas combustion method

Analysis Required  

No. of Samples

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: