

## California Wheat Commission LAB TEST ORDER FORM

Submit

1240 Commerce Ave. Suite A Woodland, CA 95776 Phone: (530) 661-1292 Fax: (530) 661-1332

samples to:

e-mail: carter@californiawheat.org

e-mail: tvang@californiawheat.org

Contact:				Phone: Fax:						
Company:				e-mail:						
Address:				Customer Samples ID:						
Grain Analysis	Sample Size	Price	# Samples	\$ TOTAL	Baking Analysis	Sample Size	Price	# Samples	\$ TOTAL	
Moisture	5g	\$10			AACCI Puploaf (Flour Moist)	500g	\$60			
Protein (Combustion)*	5g	\$15			Cookie Test (Product Evaluation)	500g	\$25			
Ash*	10g	\$15			Pasta Analysis (Durum Wheat)	Sample Size	Price	# Samples	\$ TOTAL	
Test Weight	800g	\$5			Experimental Semolina Milling*	2500g	\$50			
Single Kernel (SKCS) Hardness, weight, diameter	50g	\$15			Semolina Speck Count	100g	\$10			
1000 Kernel Weight	50g	\$10			Pasta Extrusion and Drying*	2000g	\$80			
Kernel Size Distribution	200g	\$10			Cooking Test (Cook Weight, Cook Loss, Firmness)		\$35			
					Pasta Color (Minolta - L, b, score)		\$10			
Flour/Semolina Analysis	Sample Size	Price	# Samples	\$ TOTAL	Other Analysis	Sample Size	Price	# Samples	\$ TOTAL	
Moisture	5g	\$10			Malting Barley Grain Test	1000g	\$50			
Protein (Combustion)	5g	\$15			Dry gluten (includes Wet Gluten & Gluten Index)	50g	\$35			
Ash	10g	\$15			Asian Noodle Testing (Basic-Product Evaluation)	500g	\$60			
Falling number	30g	\$15			P.P.O. Analysis (whole grain)	20g	\$5			
Wet Gluten & Gluten Index	50g	\$25			Texture Analyzer	BOR	BOR			
Other Flour Analysis	Sample Size	Price	# Samples	\$ TOTAL	Color (Minolta - L, a, b, color score)	10g	\$5			
Experimental Flour Milling (Refined)*	BOR	\$25/kg			Micro Sedimentation Test	20g	\$10			
Experimental Whole Wheat Flour Milling	BOR	\$10			SRC (Water, LA, Sucrose, Sodium Carbonate)*	50g	\$60			
Farinograph*	250g	\$40			Water Holding Capacity*	20g	\$25			
Alveograph*	800g	\$50			Packages	Sample Size	Price	# Samples	\$ TOTAL	
Mixograph**	250g	\$30			Grain Analysis Package	1000g	\$60			
Rapid Visco-Analyzer (RVA)*	50g	\$25			Common Wheat (Grain & Flour Analysis, Milling & Baking)	1000g	\$150			
Flour Particle Size Distribution	200g	\$30			Durum Wheat (Grain & Flour Analysis, Milling & Extrusion)	2000g	\$200			
*Requires moisture analysis. Please include moisture in your order.					Rush Service Fee (10% of total order)			Yes		
**Requires protein and moisture content. Please include both in your order.					TOTAL			\$		
Prices effective May 2016	Please inquire about tests not listed.				5% discount for submitting 10 or more samples/montl	nt for submitting 10 or more samples/month.			BOR: Based on Request	