



California Wheat Commission LAB TEST ORDER FORM

1240 Commerce Ave. Suite A

Woodland, CA 95776

Phone: (530) 661-1292

Fax: (530) 661-1332

Submit
samples to:

e-mail: tvang@californiawheat.org

e-mail: aandrade@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 (Includes Flour Moisture)	500g	\$60		
Protein (Combustion)*	5g	\$18			Cookie Test (Product Evaluation)	500g	\$50		
Ash*	10g	\$15			Tortilla Test (Product & Texture Analyzer Evaluation)	1000g	\$60		
Test Weight	800g	\$5			Artisan Bread (Straight or Sourdough Method, Evaluation)	2000g	\$80		
Single Kernel (SKCS) Hardness, weight, diameter	50g	\$15			Sweet Rolls (Production Evaluation)	2000g	\$60		
1000 Kernel Weight	50g	\$10			Pasta Analysis (Durum Wheat)				
Kernel Size Distribution	200g	\$10			Semolina Speck Count	100g	\$10		
Falling Number	50g	\$20			Pasta Extrusion and Drying*	1000g	\$100		
Flour/Semolina Analysis	Sample Size	Price	# Samples	\$ TOTAL	Cooking Test (Cook Weight, Cook Loss, Firmness)	BOR	\$35		
Moisture	5g	\$10			Pasta Color (Minolta - L, b, score)	BOR	\$10		
Protein (Combustion)	5g	\$18			Other Analysis				
Ash	10g	\$15			Malting Barley Grain Test	600g	\$50		
Falling number	30g	\$15			Dry gluten (includes Wet Gluten & Gluten Index)	50g	\$40		
Wet Gluten & Gluten Index	50g	\$30			Asian Noodle Testing (Basic-Product Evaluation) - Udon	500g	\$80		
Milling Analysis	Sample Size	Price	# Samples	\$ TOTAL	P.P.O. Analysis (whole grain)	20g	\$5		
Experimental Flour Milling (Refined)*	BOR	\$30/kg			Texture Analyzer (Tortilla, Bread Firmness & Pasta Firmness)	BOR	BOR		
Experimental Whole Wheat Flour Milling (Perten)	BOR	\$15/kg			Color (Minolta - L, a, b, color score)	10g	\$10		
Experimental Semolina Milling*	BOR	\$35/kg			Micro Sedimentation Test	20g	\$20		
Experimental Milling Non Traditional Grain	BOR	\$35/kg			Packages				
Other Flour Analysis	Sample Size	Price	# Samples	\$ TOTAL	Grain Analysis Package (Excludes Falling Number)	1000g	\$70		
Farinograph* (50g bowl)	250g	\$40			Common Wheat (Grain & Flour Analysis, Farinograph, Milling & Baking)	1000g	\$250		
Alveograph*	800g	\$60			Common Wheat Flour (Flour Analysis, Farinograph & Baking)	1000g	\$175		
Mixograph* (35g bowl)	250g	\$35			Durum Wheat (Grain & Semolina Analysis, Alveograph, Milling, Extrusion, Pasta Cooking Test & Pasta Color)	2000g	\$250		
Rapid Visco-Analyzer (RVA)*	50g	\$30			Semolina (Semolina Analysis, Alveograph, Extrusion, Pasta Cooking Test & Pasta Color)	2000g	\$200		
SRC (Water, LA, Sucrose, Sodium Carbonate)* each solvent	50g	\$25			Soft Wheat (Grain & Flour Analysis, Milling, SRC & Cookie Test)	2000g	\$250		
Water Holding Capacity*	20g	\$25			Soft Wheat Flour (Flour Analysis, SRC & Cookie Test)	2000g	\$200		
Flour Particle Size Distribution	200g	\$30			Rush Service Fee (10% of total order)				Yes
*Requires moisture analysis. Please include moisture in your order.					TOTAL				\$

Prices effective May 2020	Please inquire about tests not listed.	5% discount for submitting 10 or more samples/month.	BOR: Based on Request
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