



California Wheat Commission LAB TEST ORDER FORM

1240 Commerce Ave. Suite A
Woodland, CA 95776
Phone: (530) 661-1292
Fax: (530) 661-1332
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	\$12			AACCI Puploaf (Includes Flour Moisture)	500g	\$72		
Protein (Combustion)*	5g	\$22			Cookie Test (Product Evaluation)	500g	\$60		
Ash*	10g	\$18			Tortilla Test (Product & Texture Analyzer Evaluation)	1000g	\$72		
Test Weight	800g	\$6			Artisan Bread (Straight or Sourdough Method, Evaluation)	2000g	\$96		
1000 Kernel Weight	50g	\$12			Sweet Rolls (Production Evaluation)	2000g	\$72		
Pasta Analysis (Durum Wheat)						Sample Size	Price	# Samples	\$ TOTAL
Kernel Size Distribution	200g	\$12			Semolina Speck Count	100g	\$12		
Falling Number	50g	\$24			Pasta Extrusion and Drying*	1000g	\$120		
Flour/Semolina Analysis						Sample Size	Price	# Samples	\$ TOTAL
Moisture	5g	\$12			Cooking Test (Cook Weight, Cook Loss, Firmness)	BOR	\$42		
Protein (Combustion)	5g	\$22			Pasta Color (Minolta - L, b, score)	BOR	\$12		
Ash	10g	\$18			Other Analysis				
Falling number	30g	\$18			Malting Barley Grain Test	600g	\$60		
Wet Gluten & Gluten Index	50g	\$36			Dry gluten (includes Wet Gluten & Gluten Index)	50g	\$48		
Milling Analysis						Sample Size	Price	# Samples	\$ TOTAL
Experimental Flour Milling (Refined)*	BOR	\$36/kg			Asian Noodle Testing (Basic-Product Evaluation) - Udon	500g	\$96		
Experimental Flour Milling (Refined) (Buehler Mill)*	BOR	\$60/kg			P.P.O. Analysis (whole grain)	20g	\$6		
Experimental Whole Wheat Flour Milling (Perten)	BOR	\$18/kg			Texture Analyzer (Tortilla, Bread Firmness & Pasta Firmness)	BOR	BOR		
Experimental Semolina Milling*	BOR	\$42/kg			Color (Minolta - L, a, b, color score)	10g	\$12		
Experimental Milling Non Traditional Grain	BOR	\$42/kg			Micro Sedimentation Test	20g	\$24		
Other Flour Analysis						Sample Size	Price	# Samples	\$ TOTAL
Farinograph* (50g bowl)	250g	\$48			Packages				
Alveograph*	800g	\$72			Common Wheat Grain (Grain & Flour Analysis, Farinograph, Milling & Baking)	1000g	\$300		
Mixograph* (35g bowl)	250g	\$42			Common Wheat Flour (Flour Analysis, Farinograph & Baking)	1000g	\$210		
Rapid Visco-Analyzer (RVA)*	50g	\$36			Durum Wheat (Grain & Semolina Analysis, Alveograph, Milling, Extrusion, Pasta Cooking Test & Pasta Color)	2000g	\$300		
SRC (Water, LA, Sucrose, Sodium Carbonate)* each solvent	50g	\$30			Semolina (Semolina Analysis, Alveograph, Extrusion, Pasta Cooking Test & Pasta Color)	2000g	\$240		
Water Holding Capacity*	20g	\$30			Soft Wheat (Grain & Flour Analysis, Milling, SRC & Cookie Test)	2000g	\$300		
Flour Particle Size Distribution	200g	\$36			Soft Wheat Flour (Flour Analysis, SRC & Cookie Test)	2000g	\$240		
						Consultation Fee	BOR	BOR	
						Rush Service Fee (10% of total order)			Yes
						TOTAL			\$

*Requires moisture analysis. Please include moisture in your order.

Prices effective May 2022 Please inquire about tests not listed. 5% discount for submitting 10 or more samples/month. BOR: Based on Request