

ORDER FORM

Company: _____ Contact: _____
 Street, No.: _____ Phone: _____
 Postal Code, City: _____ E-Mail: _____
 VAT ID Number: _____

Sample:

Express Handling: Yes
 Send Lab Report via: E-Mail Mail/Fax (+ handling fee)

Sample Designation (only this label will be used on the lab report!):

Dough Rheology/Quality Parameters:

- | | | |
|--|---|---|
| <input type="checkbox"/> Analysis package flour large
(ash, moisture, ex, farino, amylo, maltose, gluten)
<input type="checkbox"/> Analysis package flour small
(ash, moisture, ex, maltose, gluten)
<input type="checkbox"/> Analysis package wheat large
(RP, gluten, farino, ex, amylo, sedimentation)
<input type="checkbox"/> Analysis package wheat small
(RP, gluten, falling number, ex)
<input type="checkbox"/> Moisture (ICC 110/1)
<input type="checkbox"/> Ash (ICC 104/1)
<input type="checkbox"/> Extensogram (ICC 114/1 Brabender)
<input type="checkbox"/> Extensogram (ICC 114/1)
<input type="checkbox"/> Flour treatment for Extensogram
<input type="checkbox"/> Ascorbic acid detection
<input type="checkbox"/> Farinogram (ICC 115/1) | <input type="checkbox"/> Resting time curve Farinogram
<input type="checkbox"/> Alveogram (ICC 121)
<input type="checkbox"/> Amylogram (ICC 126/1)
<input type="checkbox"/> Swelling curve
<input type="checkbox"/> Falling number (ICC 107/1)
<input type="checkbox"/> Test weight
<input type="checkbox"/> Bulk weight
<input type="checkbox"/> Thousand kernel weight
<input type="checkbox"/> Germination capacity
<input type="checkbox"/> Grinding Test (8 passages, ash-yield curve)
<input type="checkbox"/> Water absorption rye flour (Farinograph)
<input type="checkbox"/> Analysis package malting barley (germination capacity, sorting, RP)
<input type="checkbox"/> Protein (ICC 105/2)
<input type="checkbox"/> Gluten (ICC 137/1)
<input type="checkbox"/> Gluten (ICC 155)
<input type="checkbox"/> Gluten swelling number (Q₀+Q₃₀)
<input type="checkbox"/> Glutograph | <input type="checkbox"/> Gluten Index (ICC 155/158)
<input type="checkbox"/> Dry gluten
<input type="checkbox"/> Sedimentation (ICC 116/1)
<input type="checkbox"/> Maltose (Berliner)
<input type="checkbox"/> Heat damage wheat
<input type="checkbox"/> Sieve analysis (particle size distribution)
<input type="checkbox"/> Acidity (ICC 145)
<input type="checkbox"/> pH-value determination
<input type="checkbox"/> Determination of starch (Ewers)
<input type="checkbox"/> Crude ash 550°C
<input type="checkbox"/> Crude fibre
<input type="checkbox"/> Crude fat Soxhlet
<input type="checkbox"/> Determination of sand content
<input type="checkbox"/> Granulation of flour
<input type="checkbox"/> Dough test
<input type="checkbox"/> Speck determination
<input type="checkbox"/> Water binding capacity
<input type="checkbox"/> Premalting
<input type="checkbox"/> Sorting malting barley
<input type="checkbox"/> Vitreosity/Not Vitreous Regulation EN 15585 |
|--|---|---|

Besatz/Expert Opinions:

- | | | |
|---|---|--|
| <input type="checkbox"/> Besatz EN 15587
<input type="checkbox"/> Besatz poison seeds (quant.)
<input type="checkbox"/> Besatz poison seeds (qual.)
<input type="checkbox"/> Besatz special seeds
<input type="checkbox"/> Edibility (Codex) | <input type="checkbox"/> Marketability (Stock Exchange)
<input type="checkbox"/> Bug damage incl. ex
<input type="checkbox"/> Insect-damaged kernels
<input type="checkbox"/> Tilletia caries, Tilletia controversa
<input type="checkbox"/> Microscopic test | <input type="checkbox"/> Short expert opinion
<input type="checkbox"/> Expert opinion
<input type="checkbox"/> Expert opinion for exports
<input type="checkbox"/> Statement of conformity (with measurement uncertainty) |
|---|---|--|



institute for
cereal processing

ORDER FORM

- Statement of conformity
(without measurement uncertainty)
- Utility Value Analysis

created by: Gallee	checked by: DI Kummer	released by: DI Kummer	revision number: 1
Date: 03.05.2018	Datum: 04.05.2018	Date: 04.05.2018	
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ORDER FORM

Product Evaluations:

- | | | |
|---|--|--|
| <input type="checkbox"/> Nutritional analysis | <input type="checkbox"/> Determination of salt content (ASU) | <input type="checkbox"/> Potato dough test |
| <input type="checkbox"/> Nutritional declaration | <input type="checkbox"/> Determination of sugar content | <input type="checkbox"/> Flake examination |
| <input type="checkbox"/> Baking test | <input type="checkbox"/> Pasta testing | <input type="checkbox"/> Weender Analysis |
| <input type="checkbox"/> Acidity bread | <input type="checkbox"/> Crumb/dumpling examination | |
| <input type="checkbox"/> Baking test pastries DLG | <input type="checkbox"/> Potato puree test | |

Mykotoxins/Residues/GMO/Gluten:

- | | | |
|--|--|---|
| <input type="checkbox"/> Deoxynivalenol (DON) (HPLC) | <input type="checkbox"/> T-2-Toxin, HT-2-Toxin (HPLC)* | <input type="checkbox"/> GMO* |
| <input type="checkbox"/> Zearalenone (ZEA) (HPLC) | <input type="checkbox"/> Pesticides (HPLC)* | <input type="checkbox"/> Dioxins, PCBs* |
| <input type="checkbox"/> Ergot alkaloids (HPLC) | <input type="checkbox"/> Aflatoxins B1, B2, G1, G2 (HPLC)* | <input type="checkbox"/> Phosphane* |
| <input type="checkbox"/> Fumonisin B1, B2 (HPLC)* | <input type="checkbox"/> Glyphosate (HPLC)* | <input type="checkbox"/> Gluten* |
| <input type="checkbox"/> Ochratoxin A (HPLC)* | | |

Microbiology:

- | | | |
|--|---|---|
| <input type="checkbox"/> Package (Enterobac., Coliform B., E. Coli, Staphylococci*, Enterococci) | <input type="checkbox"/> Coliform Bacteria | <input type="checkbox"/> Staphylococci* |
| <input type="checkbox"/> Package (Total bacteria count, yeasts, mould) | <input type="checkbox"/> E. Coli | <input type="checkbox"/> Listeria |
| | <input type="checkbox"/> Enterobacteriaceae | <input type="checkbox"/> Bacillus cereus |
| | <input type="checkbox"/> Salmonella | <input type="checkbox"/> Bacillus mesentericus (ropy bread) |
| | <input type="checkbox"/> Enterococci | |

Calibration Service / Equipment Settings:

- | | | |
|--------------------------------------|---------------------------------|--|
| Calibration flour: | Ring analyses: | Equipment Setting: _____ |
| <input type="checkbox"/> Wheat flour | <input type="checkbox"/> Cereal | Free delivery of sample bags: _____ bags |
| <input type="checkbox"/> Rye flour | <input type="checkbox"/> Flour | |

Notes:

By signing this order form, you are instructing vg to carry out the services you have indicated and give your consent to possible accredited subcontractors.

accredited analyses // *in subcontract

By signing, you confirm that your test results can be used for statistical evaluation. All data are used without reference to the client.

Date: _____

Signature: _____

created by: Lederer	checked by: DI Kummer	released by: DI Kummer	revision number: 5
Date: 14.09.2022	Date: 15.09.2022	Date: 15.09.2022	
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