

## ORDER FORM

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

Mixed Sample  Yes  
 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"/> <b>Analysis package flour large</b><br>(ash, moisture, ex, farino, amylo, maltose, gluten)<br><input type="checkbox"/> <b>Analysis package flour small</b><br>(ash, moisture, ex, maltose, gluten)<br><input type="checkbox"/> <b>Analysis package wheat large</b><br>(RP, gluten, farino, ex, amylo, sedimentation)<br><input type="checkbox"/> <b>Analysis package wheat small</b><br>(RP, gluten, falling number, ex)<br><input type="checkbox"/> <b>Moisture (ICC 110/1)</b><br><input type="checkbox"/> <b>Ash (ICC 104/1)</b><br><input type="checkbox"/> <b>Extensogram (ICC 114/1 Brabender)</b><br><input type="checkbox"/> <b>Extensogram (ICC 114/1)</b><br><input type="checkbox"/> Flour treatment for Extensogram<br><input type="checkbox"/> Ascorbic acid detection<br><input type="checkbox"/> <b>Alveogram (ICC 121)</b> | <input type="checkbox"/> <b>Farinogram (ICC 115/1)</b><br><input type="checkbox"/> Farinogram 360 FE<br><input type="checkbox"/> Water absorption rye flour (Farinograph)<br><input type="checkbox"/> Water binding capacity<br><input type="checkbox"/> <b>Amylogram (ICC 126/1)</b><br><input type="checkbox"/> Swelling curve<br><input type="checkbox"/> <b>Falling number (ICC 107/1)</b><br><input type="checkbox"/> <b>Protein (ICC 105/2)</b><br><input type="checkbox"/> <b>Gluten (ICC 137/1)</b><br><input type="checkbox"/> <b>Gluten (ICC 155)</b><br><input type="checkbox"/> <b>Gluten swelling number (Q<sub>0</sub>+Q<sub>30</sub>)</b><br><input type="checkbox"/> Glutograph<br><input type="checkbox"/> <b>Gluten Index (ICC 155/158)</b><br><input type="checkbox"/> Dry gluten<br><input type="checkbox"/> <b>Sedimentation (ICC 116/1)</b><br><input type="checkbox"/> <b>Maltose (Berliner)</b><br><input type="checkbox"/> Sieve analysis (particle size distribution)<br><input type="checkbox"/> Granulation of flour<br><input type="checkbox"/> Test weight<br><input type="checkbox"/> Bulk weight | <input type="checkbox"/> Thousand kernel weight<br><input type="checkbox"/> Germination capacity<br><input type="checkbox"/> Analysis package malting barley (germination capacity, sorting, RP)<br><input type="checkbox"/> Sorting malting barley<br><input type="checkbox"/> Premalting<br><input type="checkbox"/> <b>Acidity (ICC 145)</b><br><input type="checkbox"/> pH-value determination<br><input type="checkbox"/> <b>Determination of starch (Ewers)</b><br><input type="checkbox"/> Crude ash 550°C<br><input type="checkbox"/> Determination of sand content<br><input type="checkbox"/> Crude fibre<br><input type="checkbox"/> Crude fat Soxhlet<br><input type="checkbox"/> Grinding Test (8 passages, ash-yield curve)<br><input type="checkbox"/> Heat damage wheat<br><input type="checkbox"/> Dough test<br><input type="checkbox"/> Speck determination |
|---|--|--|

#### Besatz/Expert Opinion:

- |   |   |  |
|---|---|--|
| <input type="checkbox"/> <b>Besatz EN 15587</b><br><input type="checkbox"/> <b>Besatz Corn/Sorghum EN 16378</b><br><input type="checkbox"/> <b>Vitreous/Non-vitreous kernels EN 15585</b><br><input type="checkbox"/> Besatz special seeds<br><input type="checkbox"/> Besatz poison seeds (quant.)<br><input type="checkbox"/> Besatz poison seeds (qual.) | <input type="checkbox"/> Bug damage incl. ex<br><input type="checkbox"/> Insect-damaged kernels<br><input type="checkbox"/> Edibility (Codex)<br><input type="checkbox"/> Marketability (Stock Exchange)<br><input type="checkbox"/> Tilletia caries, Tilletia controversa<br><input type="checkbox"/> Utility Value Analysis | <input type="checkbox"/> Statement of conformity (with measurement uncertainty)<br><input type="checkbox"/> Statement of conformity (without measurement uncertainty)<br><input type="checkbox"/> Short expert opinion<br><input type="checkbox"/> Expert opinion<br><input type="checkbox"/> Expert opinion for exports |
|---|---|--|

**Produktbeurteilungen:**

- Nutritional analysis
- Nutritional declaration
- Baking test
- Acidity (bread)
- Baking test pastries DLG

- Determination of salt content (ASU)
- Determination of sugar content
- Pasta testing
- Dumpling/Potato dough/Potato puree examination
- Weender Analysis

**Sensory Assessment acc. to vg-Degustation Protocol:**

- Sensory assessment grain
- Sensory assessment flour
- Sensory assessment bread
- Sensory assessment sour dough

**Mykotoxins/Residue/GMO/Gluten:**

- Deoxynivalenol (DON) (HPLC)
- Zearalenone (ZEA) (HPLC)
- Ergot alkaloids (HPLC)
- Fumonisin B1, B2 (HPLC)\*
- Ochratoxin A (HPLC)\*

- Aflatoxins B1, B2, G1, G2 (HPLC)\*
- T-2-Toxin, HT-2-Toxin (HPLC)
- Pesticides (HPLC)\*
- Glyphosate (HPLC)\*
- GMO\*

- Dioxins, PCBs\*
- Phosphane\*
- Gluten\*
- Heavy metals (Arsenic, lead, cadmium, mercury)\*
- Chlormequat, Mepiquat\*

**Microbiology:**

- Total bacteria count\*
- Yeasts\*
- Mould\*
- Enterobacteriaceae\*
- Salmonella\*

- Coliform Bacteria\*
- E. Coli\*
- Enterococci\*
- Staphylococci\*
- Listeria\*

- Bacillus cereus\*
- Bacillus mesentericus (ropy bread)

**Calibration Service / Equipment Settings:**

- Calibration flour:
- Wheat flour
  - Rye flour

- Ring analyses:
- Grain
  - Flour

Equipment Setting: \_\_\_\_\_  
 Free delivery of sample bags: \_\_\_\_\_ bags

**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, testing by an accredited testing laboratory. Any grounds for exclusion applicable to the testing laboratory must be indicated in the notes section.

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: 6
Date: 15.12.2025	Datum: 16.12.2025	Date: 15.12.2025	
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