DIGeFa GmbH

Detmolder Institut für Getreide- und Fettanalytik

DIGeFa laboratory services

effective from 01 July 2026

Please feel free to use the forms on our website to place an order!

https://www.digefa.de/qualitaet-analytik/analysenauftraege/

Quality surveys

Our services are governed by the currently valid Terms and Conditions (T&C).

Sample administration	
Digital sample administration (per sample)	
Sample preparation	**Method**
Spelt, husk removal* (for 600 g), 2 kg and more on request	
Cleaining, cereals*	
Preconditioning*, cereals	
Sample preparation/grinding LM 3100	
Sample preparation/grinding SM4*	
Sample preparation/grinding Sedimentation mill, cereals (incl. cleaning and moisture)	ICC 118:1972
Sample preparation/grinding Quadrumat Junior*, cereals	AACC 26 50.01:1999-11*
Production of a wheat or rye flour for baking trials and/or rheological examinations	Buehler Mill
Production of wholemeal wheat flour *	Buehler Mill
In order to carry out the analyses in compliance with the standards, sample preparation/grinding and an additional determination of the moisture content of the ground meal may be necessary. These will also be invoiced.	

Analysis	Method
Baking tests	
rapid-mix-test (RMT) bread rolls	AGF Standard:2016
rapid-mix-test (RMT) pan bread*	AGF Standard:2016*
whole wheat flour – pan bread*	AGF Standard:2016*
spelled flour – pan bread*	AGF Standard:2016*
whole spelled flour – pan bread*	AGF Standard:2016*
sour dough bread – whole rye flour*	AGF Standard:2016*

*In the non-accredited area ** Reference method (130°C, 2 hours) and mod. process (circulating air 130 °C, 1 hour)
The current editions of the standards can be found in the list “Liste im flexiblen Akkreditierungsbereich” on the DIGeFa GmbH website.

Express testing for certain analyses is available within **24 hours** by prior arrangement, subject to a surcharge (100%)!
Please ask us to provide you with a personalised quote.

Analysis	
Amylogram	ICC 126/1: 1992
Ascorbic acid *qualitatively*	Tauber: 2016-4
Impurities (Besatz) oats*	AGF Standard*
Impurities (Besatz) wheat, rye, barley, durum wheat	ICC 102/1: 1972, ICC 103/1: 1972, DIN EN 15587: 2019-02
Impurities (Besatz) corn*	DIN EN 16378: 2013*
Extensogram	ICC 114/1: 1992
Falling number	ICC 107/1: 1995, DIN EN ISO 3093: 2010-05
Moisture content* (field beans, peas)	ISO 24557: 2009-10*
Moisture content, milling products	ICC 110/1: 1976** DIN EN ISO 712-1: 2024
Moisture content (cereals)	ICC 110/1: 1976** DIN EN ISO 712-1:2024
Moisture content (corn)	ICC 110/1: 1976
Farinogram Extended farinogram	ICC 115/1: 1992
Wet gluten content (Glutomatic)	ICC 137/1: 1994
Wet gluten content (incl. gluten index)	ICC 155: 1994, ICC 158: 1994
Vitreousness	ICC 129: 1980
Granulation* (flour)	75µm Luftstrahlsiebung*
Hectoliter weight	DIN EN ISO 7971-3: 2020-02
Hardness* (Grain)	Bühlervermahlung; 75µm Luftstrahlsiebung*
Sieve analysis by air, per sieve*(sieve sizes on request)	
Grub detection*	Lauscher*
Mineral content	ICC 104/1: 1990;
Mixolab*	ICC 173: 2011*, AACC 08-01.07-2010-05*
Particle size distribution* (sieve tower analysis with max. 5 sieves)	ICC 207 mod.: 1998*
pH – value*	ASU L17.0-02: 1982-05*
Protein content (grain)	ICC 167: 2000
Protein content* (field beans)	DIN EN ISO 16634-2: 2016-11*
Acidity* (bread)	ASU L 17.00-2: 1982-05*
Acidity* (flour)	AGF Standard: 2016*
Sedimentation value	ICC 116/1: 1994

*In the non-accredited area ** Reference method (130°C, 2 hours) and mod. process (circulating air 130 °C, 1 hour)
The current editions of the standards can be found in the list “Liste im flexiblen Akkreditierungsbereich” on the DIGeFa GmbH website.

Analysis	Method
Sensory evaluation bread, pastries, fine baking products, cereal nutrients*	
Sensory evaluation, cereals*	AGF Standard:2016*
Sensory evaluation, flour*	AGF Standard:2016*
Sieving, Barley* (amount of whole Barley)	MEBAK/EBC-Method*
Sieving, Grain* (3 sieve: 2,8mm/2,5mm/2,2mm/2,0mm)	House Method*
Sieve sorting of shrivelled grain/lightweight*	Pfeuffer Sample Cleaner*
Damaged starch	AACC 76-33.01:2007 ICC 172:2007
Weight per 1000 kernels* (incl. milling and moisture NIR)	DIN EN ISO 520 mod.*
Dry gluten content* (additional wet gluten content and gluten index)	ICC 155:1994 Glutork*
Water absorption	ICC 115/1:1992
Water absorption ryeflour*	AGF Standard*
Further investigations available upon request!	

Oil seeds	Method
Moisture content, rape, flaxseed	DIN EN ISO 665: 2020-06
Moisture content, soy	DIN EN ISO 665: 2020-06
Moisture content, sunflowers	DIN EN ISO 665: 2020-06
Oil content rape (%as is) **Other oilseeds***	Soxtherm House Method
Impurities (Besatz) oilseeds*	DIN EN ISO 658: 2002-08*

*In the non-accredited area ** Reference method (130°C, 2 hours) and mod. process (circulating air 130 °C, 1 hour)
The current editions of the standards can be found in the list “List in the flexible accreditation area” on the DIGeFa GmbH website.

If there are several parameters to be analyzed, the moisture determination is calculated only once per grinding.

Minimum sample quantity:

- Analyses of flour and milling products: about 500 g
- Milling for rheological tests: about 3,000 g
- Milling for baking tests: about 4,000 g
- Farinogram/Extensogram: about 2,000 g
- Baking tests: 2,500 g

Please send us representative average samples with a sufficient minimum sample quantity.

Average analysis time after receipt of the sample: 4-6 days

Advantage for members of the AGF e.V.: 10% discount on the mentioned prices.

Analytics Cooperation Partner

Our services are governed by the currently valid Terms and Conditions (T&C).

Grain/flour/coarsely cracked grain	Method
Alveogram – wheat grain (including preparation/grinding)	ICC 121:1992
Alveogram - flour	ICC 121:1992
Spelt / Wheat authenticity	PCR
Light Filth-Test flour / whole flour	microscopic
Maltose number	Berliner method
Durum wheat/soft wheat authenticity	PCR
Mycotoxines / Alkaloids	
Aflatoxins B_1, B_2, G_1, G_2 quant.	IAC-LC-FLD
Deoxynivalenol (DON) quant.	LC-MS/MS
Ochratoxin A (OTA) quant.	IAC-LC-FLD
Zearalenon (ZON) quant.	LC-MS/MS
T2- / HT2- Toxins	LC-MS/MS
Fumonisine	LC-MS/MS
Toxin Package S (DON, ZON)	LC-MS/MS
Toxin Package M (DON, ZON ; T2, HT2)	LC-MS/MS
Toxin Package L (Aflatoxin, OTA, DON, ZON, T2, HT2)	LC-MS/MS
Ergotalkaloides	LC-MS/MS
Residue of pesticides, contaminants, toxins	
Pesticides Package (incl. Chlormequat / Mepiquat, Glyphosat / AMPA	LC-MS/MS
Furan and Methylfuranes	HS-GC-MS
PAK according to EU 2005/108 (food oils)	GC-MS/MS
Acrylamid	LC-MS/MS
Enzyme	
Alpha-amylase	UV-Vis / quantitatively
Protease	UV-Vis / quantitatively

Organic acids	
Ascorbic acid + Dehydroascorbic acid quant.	LC-DAD
Carbohydrates Dietary fiber	
Starch, total (%as is)	ICC 123/1 (Ewers)
Starch, damaged	ICC 164 (enzymatic)
Dietary fiber, total / soluble / insoluble	ASU L 00.00-18
Crude fiber (feed only) incl. moisture	VDLUFA III 6.1.4 (Weender) mod.
Fumigant	
Phosphane and phosphidesalts	HS-GC-FPD
Bromid (inorganic)	GC-MS
Sulfurylfluoride	HS-GC-MS
Heavy metals	
Pack of 3 (Pb, Cd, Hg)	ICP-MS, LM
Pack of 4 (Pb, Cd, Hg, As)	ICP-MS, LM
Microbiological tests	
Aerobic mesophilic colony count,	
E. coli, coagulase-positive staphylococci, Bacillus Cereus presumptive, spores sulphide-reducing clostridia, molds	
Salmonella	
DGHM 9.1 (colony count, E.coli, molds, K.-pos. Staphylococci, pre. Bacillus cereus, C. perfringens, Salmonella)	
STEC / VTEC §64 LFGB	
Cultural confirmation of live STEC	
Nutritional analysis	
Nutritional analysis "big seven": Water, minerals, total fat by digestion, fatty acid distribution, protein, mono- and disaccharides, sodium, carbohydrates (calculated), calorific value (calculated)	
Nutritional analysis "big eight water, minerals, total fat by digestion, fatty acid distribution, protein, total dietary fiber, mono- and disaccharides, sodium, carbohydrates (calculated), caloric value (calculated)	

Please request a customized quote before placing your order.

The required sample quantity per analysis is approximately 1,000 g; smaller sample quantities are possible in individual cases after prior consultation. The average analysis time after sample receipt at our partner laboratory is 8–12 business days.

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Analysis order for cereals, flour and wholemeal

Customer data

Name (first; last):	Dept.:
Company:	
Address:	Phone:
Zip/City/State:	
Report e-Mail:	
Invoice e-Mail:	

Address for invoice

Name:	Dept.:
Address:	
Zip/City/State:	
VAT number: **(if invoice recipient outside of Germany)**	

Storage of samples: Lab (max. 3 months) ☐ Return ☐

Remarks:

Date and signature of Customer

(Our General Terms and Conditions (GTC) apply in their current version. Available at www.digefa.de)

☐ Yes, I agree that DIGeFa GmbH may store my data electronically and use it for invitations to future events and for specific information. Your data will not be passed on to third parties. This consent can be revoked at any time by sending an email to labor@digefa.de.

Order details

Sample number	Sample designation, Batch number, date of sampling, etc.:
Sample 1	
Sample 2	
Sample 3	
Sample 4	
Sample 5	

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Analysis required#			Sample number				
			1	2	3	4	5
01	Ascorbic Acid (qualitative)	Tauber					
02	Amylograph - Brabender	ICC No. 126/1					
03	Baking test (RMT-Brötchen, Kastenbackversuch Roggen oder Weizen)	Standard-Backversuch					
04	Determination of Besatz (Wheat/Rye)	ICC No. 102/1 or 103/1					
05	Damaged starch	AACC 76-33.01 / ICC 172					
06	Extensograph - Brabender	ICC No. 114/1					
07	Falling Number - Perten	ICC No. 107/1					
08	Farinograph - Brabender	ICC No. 115/1					
09	Determination of moisture	ICC Nr. 110/1 (mod.)					
10	Wet Gluten Content, Wheat Flour (Glutomatic)	ICC No. 137/1					
11	Wet Gluten Quantity and Quality, Whole Wheat Meal and Wheat Flour (Gluten Index)	ICC No. 155					
12	Ash content (crude ash)	ICC No. 104/1					
13	Crude protein content (total N)	ICC No. 167					
14	Sedimentation value (Zeleny)	ICC No. 116/1					
Other analyses:							

To ensure that analyses are conducted in accordance with standards, sample preparation, grinding, and an additional determination of moisture content may be required. If necessary, these services will be billed separately on the order.
All analysis results are generally reported on a dry matter basis (% DM) and/or moisture-corrected. Any other form of reporting is provided exclusively at the customer's express request.
Please send us a representative composite sample in sufficient quantity. The processing period begins upon receipt of the sample.
Express testing is available for selected analyses upon prior arrangement. A 100% surcharge applies; processing is typically completed within 24 hours.
Please inquire about this in advance.

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F 27a; Vers.9, 2/2, 2025-04

AGF Arbeitsgemeinschaft Getreideforschung e. V.

DIGeFa GmbH
Detmolder Institut für Getreide- und Fettanalytik

We make sure that everyone keeps talking about grain!

In addition to organizing numerous specialist conferences and seminars, we have now built up a comprehensive consulting service to promote progress in science, technology and practice and to establish a close link between scientific and technical knowledge and practice.

Your contact


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We work for you, please contact us!
www.agf-detmold.de ● www.digefa.de

DIGeFa GmbH

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