

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

(I have taken note of the General Terms and Conditions - the basis is the current service catalog of DIGeFa GmbH)

Date: _____ Signature: _____

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 e-mail 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	_____

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 (modifiziert)					
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	Grain moisture content (cereals)	ICC 110/1 (modified)					
13	Ash content (crude ash)	ICC No. 104/1					
15	Crude protein content (total N)	ICC No. 167					
15	Sedimentation value (Zeleny)	ICC No. 116/1					
Other analyses:							