

GMU - Laboratory comparison for flour

New registration: ☐

Change/addition: ☐

Company: _____

Street: _____

Town/City and ZIP code: _____

Phone: _____

E-mail (sending evaluation): _____

E-mail (invoice sending): _____

Basic fee for participation in the comparative tests: **€570,50 /year**

The following analysis parameters shall be taken into consideration:

Please tick	Wheat flour	Add to basic fee
☐	Moisture content	€37.50/year
☐	Falling number	€37.50/year
☐	Wet gluten content ICC 137/1	€37.50/year
☐	Wet gluten content including gluten index ICC 155	€37.50/year
☐	Mineral content	€37.50/year
☐	Protein content	€37.50/year
☐	Sedimentation value	€37.50/year
☐	Extensogram Resistance, extensibility, ratio number, energy, water absorption	€123.50/year
☐	Farinogram Water absorption, dough development time, dough stability, quality number	€111.50/year
☐	Amylogram Gelatinization maximum, temperature at the gelatinization maximum	€76.50/year
☐	Rapid Mix Test (RMT) Standard roll baking test	€111.50/year
☐	Starch damaged (ICC 172)	€76.50/year
Please tick	Rye flour	Add to basic fee
☐	Moisture content	€37.50/year
☐	Falling number	€37.50/year
☐	Mineral content	€37.50/year
☐	Amylogram Gelatinization maximum, temperature at the gelatinization maximum	€76.50/year

AGF members are entitled to a discount of 25%.

Participation shall be automatically extended by one year if the agreement is not cancelled at least three months before the end of the year.

Date _____ Signature _____

Herewith we apply for participation in the comparative tests conducted by the Detmolder Institut für Getreide und Fettanalytik GmbH. We understand that this registration is binding. Please send to interlab@digefa.de. Our services are governed by the currently valid Terms and Conditions (T&C).