

TEST REQUEST FORM

All contact info below must be completed. (If Bill to contact is the same as Report to contact, enter "same.")

Report to contact:	Pho:	Bill to contact:	Pho:	Submitted by:
Company:	Fax:	Company	Fax:	Company
Address		Address:		Phone:
City, State Zip		City, State Zip		Fax:
email:		email:		email:
Report to contact info has changed.		Bill to contact info has changed.		

Form must be complete for testing to be initiated. To prevent possible documentation fees, please check appropriate box:
 All samples on 1 report. Each sample on separate report.

SAMPLE TYPE: _____ Note: For wheat samples to be milled, please note wheat (W), flour (F) or wheat & flour (W&F) by the test name.

Customer Sample ID:

Proximate Analysis		Bake Testing		Physical Tests			Mycotoxins			
Moisture		Sponge & Dough		Granulation (list screen sizes from website)			(circle or highlight desired method)			
Ash		Pup Loaf		Alpine			Aflatoxin	ELISA	HPLC	
Protein (Combustion)		Cake		Ro-Tap			Ochratoxin	ELISA	HPLC	
Fat (Ether Extraction)		Cookie		pH			T2	ELISA		GC
Fat (Acid Hydrolysis)				Brookfield Viscosity			Vomitoxin	ELISA	HPLC	
Fat by GC		Grain and Flour Analysis		Alkaline Water Retention			Zearalenone	ELISA	HPLC	
Crude Fiber		Falling Number		Flour Color (Minolta)			Fumonisin	ELISA	HPLC	
Total Dietary (Sol & Insol)		1000 Kernel Weight		Sand and Grit			Miscellaneous			
Calories (by calculation)		Test Weight		Kernel Size Distribution			Semolina Speck Count			
Carbohydrates (by calculation)		Zeleny Sedimentation		Single Kernel Characterization			ADA			
		Experimental Milling		Solvent Retention Capacity			B ₁			
							B ₂			
Physical Dough Testing		Grade		Microbiology						
Farinograph		Starch Damage			MPN	Petri	Niacin			
Alveograph		Total Starch		Coliforms			Cholesterol			
Amylograph		Potassium Bromate		E-coli			Vitamin A			
Standard		Sanitation-Extraneous Matter		Standard Plate Count			Vitamin C			
Modified		Sanitation-Foreign Material		Salmonella			Saturated /Unsaturated Fat			
Starch (cook/cool)		Qualitative Enrichment		Staphylococcus (Coag. Positive)			Folic Acid (HPLC)			
Wet Gluten				Yeast			Sugar Profile (HPLC)			
Dry Gluten		Minerals		Mold			Nutritional Label			
Gluten Index		Calcium		Rope Spores			Free Fatty Acids			
Mixograph		Iron		Karnal Bunt			Peroxide Value			
		Phosphorus		Listeria			Shelf-life Study (must attach quote)			
M, A, P, Farino, FNV		Potassium		Listeria Monocytogenes			Other			
M, A, P		Sodium		Enterobacteriaceae			Pesticide Screen (list screen # from website)			

Comments/Additional Information or tests not indicated on this form:

	RUSH		
	(MARK BOX AT RIGHT)		
		PO #	

