EXPERIMENTAL MILLING (BUHLER)

Acceptable Matrices  Wheat

Limit of Detection  55 %

Sample Size Requirement  1500 grams

Equipment  Buhler MLU 202 Experimental Mill

Reportable Units  Yield %

Method Reference  AACC 26-21.02

Method Description
A sample of wheat is cleaned and tempered; put through the Buhler Experimental mill to determine yield and provide flour for further testing. Yield is expressed as a %.

Additional Requirements
This requires a Moisture test for temper.

Additional Information
Experimental milling utilizes 3 breaks and 3 reductions to simulate commercial milling. GPAL has dedicated mills for Soft wheat, Hard wheat and Durum (Semolina).
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All wheat samples for milling MUST have a Moisture test added to the sample analysis request. (This is required for temper.)

If you do not add it to your sample, it will be added and charged at the lab.

The flour derived from milling should be considered a separate sample, and the tests required for that sample should be entered under flour and a separate ID.

i.e., Wet Gluten – if you want this test on BOTH Wheat and Flour, it must be entered under BOTH sample IDs on the test request form.

Please call if you have any questions:

Gretchen Stewart – VP/Key Accounts  303.774.8262  gstewart@gpalab.com
Rich Kendrick – Business Development, Food Safety & Quality  316-617-7883  rkendrick@gpalab.com
John Fontana – VP/Lab  816.891.7337  jfontana@gpalab.com