



Center for Craft
Food & Beverage
Baking Innovation Lab

GRAIN SAMPLE SUBMISSION FORM

Client Information	
Name	
Company	
Address	
City, State	
Email	
Phone #	

Sample Description (including variety name)	Analysis Requested	Price
Total		

Send clean and dry (<14% moisture) whole grain samples. Flour samples may be sent.

All samples should be sealed in a moisture proof bag.

Samples should be clearly labeled with Variety Name, Farm, and Lot Code.

Please ensure samples are representative of the lot.

Include form and ship to

Attn: Center for Craft Food and Beverage/BIL, Aimee
Hartwick College
1 Hartwick Drive Oneonta, NY, 13820

All testing is conducted using approved methods of analysis of the Cereals and Grains Association or the American Society of Brewing Chemists.

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BIL Tests	Price (\$)	Sample size for flour	Sample size for whole grain
Moisture	15	250g	250g
Protein	15	250g	250g
Ash	15	100g	100g
Gluten/Glutomatic (gluten index, wet and dry gluten, water binding capacity)	50*	100g	200g
SDmatic / Starch Damage-	50 for flour* 65 for whole grain**	100g	200g
Rheo fermenter / Proofing	65 for flour* 75 for whole grain**	600g	850g
Alveograph	90 for flour* 100 for whole grain**	600g	850g
Farinograph	75 for flour* 85 for whole grain**	1Kg	1Kg
DON (ELISA)	45*	100g	200g
Falling Number	35*	250g	250g
	* Includes moisture test ** Includes moisture test and grain tempering/milling	For tests from The Center for Craft Food and Beverage, please visit:	https://www.hartwick.edu/about-us/center-for-craft-food-and-beverage/

Questions? Email BIL@hartwick.edu