



Center for Craft  
Food & Beverage  
Baking Innovation Lab

**Grain and Flour Sample Submission Form**

Client Information	
Name	
Company	
Address	
City, State	
Email	
Phone #	

Sample Description ( <i>including variety name</i> )	Analysis Requested	Price
	<b>Total</b>	

**Send clean and dry (<14% moisture) whole grain samples or flour samples.**

All samples should be sealed in a moisture proof bag.

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

Please ensure samples are representative of the lot.

**Include form and ship to:**

Hartwick College

Attn: Baking Innovation Lab, Aimee

1 Hartwick Drive Oneonta, NY, 13820



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Test	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		

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

Questions? Email [BIL@hartwick.edu](mailto:BIL@hartwick.edu)