## WHEAT QUALITY LAB Sample Testing Service

## CLIENT FEE SCHEDULE



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## 2018 price list

WHEAT TESTS			
ANALYSIS	METHOD	SAMPLE SIZE (g)	*PRICE \$
Protein <sup>d</sup>	AACCI 46-30.01	10	\$15.00
Moisture	AACCI 44-15.02	10	\$11.00
NIR Protein and Moisture	Diode Array NIR	100	\$20.00
Ash <sup>d</sup>	AACCI 08-01.01	25	\$12.00
Falling Number <sup>d</sup>	AACCI 56-81.03	200	\$15.00
Grind Wheat <sup>e</sup>	Udy cyclone grinder		\$8.00
Test Weight	AACCI 55-10.01	500	\$9.00
Kernel Size Distribution	Rotap	250	\$20.00
Single Kernel Characterization (SKCS)	AACCI 55-31.01	100	\$30.00
Wet Gluten and Gluten Index <sup>d</sup>	AACCI 38-12.02	50	\$45.00
Dry Gluten <sup>b</sup>	AACCI 38-12.02		\$15.00
Milling (includes NIR protein and moisture)	Brabender Quad Sr	up to 1500	\$55.00

FLOUR TESTS			
METHOD	SAMPLE SIZE (g)	PRICE \$	
AACCI 46-30.01	10	\$15.00	
AACCI 44-15.02	10	\$11.00	
Diode Array NIR	100	\$20.00	
AACCI 08-01.01	25	\$12.00	
Minolta Color Meter	30	\$18.00	
AACCI 38-12.02	50	\$35.00	
AACCI 38-12.02		\$15.00	
AACCI 56-81.03	35	\$15.00	
Rotap	500	\$48.00	
AACCI 02-52.01	50	\$15.00	
AACCI 76-21.01	50	\$85.00	
	METHOD AACCI 46-30.01 AACCI 44-15.02 Diode Array NIR AACCI 08-01.01 Minolta Color Meter AACCI 38-12.02 AACCI 38-12.02 AACCI 56-81.03 Rotap AACCI 02-52.01	METHOD SAMPLE SIZE (g)   AACCI 46-30.01 10   AACCI 44-15.02 10   Diode Array NIR 100   AACCI 08-01.01 25   Minolta Color Meter 30   AACCI 38-12.02 50   AACCI 56-81.03 35   Rotap 500   AACCI 02-52.01 50	

DOUGH TESTS			
ANALYSIS	METHOD	SAMPLE SIZE (g)	PRICE \$
Mixograph <sup>a</sup>	AACCI 54-40.02	50	\$40.00
Farinograph <sup>a</sup>	AACCI 54-21.01	1000	\$50.00
Extensibility,dough <sup>ac</sup>	TA.XT + Keiffer Rig	150	\$70.00
Extensibility, gluten <sup>d</sup>	TA.XT + Keiffer Rig	50	\$70.00
Compression, dough <sup>ac</sup>	TA.XT + Keiffer Rig	150	\$70.00
Compression, gluten <sup>d</sup>	TA.XT + Keiffer Rig	50	\$70.00

BAKE TESTS			
ANALYSIS	METHOD	SAMPLE SIZE (g)	PRICE \$
Bread, pup loaf <sup>ac</sup>	AACCI 10-10.03	600	\$75.00
Flour Tortilla	WQL method	150	\$75.00
Hoagie Bun	WQL method	600	\$75.00
Baking Powder Biscuit	AACCI 10-31.03	600	\$50.00
Pancakes	WQL method	500	\$50.00
Waffles	WQL method	500	\$50.00
White Layer Cakes	AACCI 10-90.01	600	\$75.00
Sugar Snap Cookies	AACCI 10-52.02	500	\$75.00
Other Baked Products	WQL method	variable	variable

BAKED PRODUCT TESTS			
ANALYSIS	METHOD	SAMPLE SIZE (g)	PRICE \$
2-Stage Moisture	AACCI 44-15.02		\$20.00
Bread Firmness	AACCI 74.09.01		\$25.00
Bread Firmness and Elasticity	AACCI 74.09.01 modified		\$30.00
C-Cell Imaging of Crumb Grain	C-Cell		\$25.00
Bread Firmness and Elasticity	AACCI 74.09.01 modified		\$30.00

ANALYSIS	METHOD	SAMPLE SIZE (g)	PRICE \$
Zeleney Sedimentation (wheat)	AACCI 56-61.02	200	\$33.00
Flour Particle Size (Alpine)	AACCI 55-30.01	200	\$42.00
Starch Damage	AACCI 76-30.01	10	\$43.00
Alveograph <sup>a</sup>	AACCI 54-30.02	600	\$73.00
Amylograph	AACCI 22-10.01	1500	\$68.00
Extensigraph	AACCI 54-10.01	1000	\$88.00
* = Internal (Kansas State) clients receive 15% off of	f the listed price		
a = requires moisture			
b = requires wet gluten			
c = requires mixograph	Additional testing capabilities are available.		
d = on as-is basis if moisture not requested	Please inquire about desired tests which are not listed.		
e = required for FN, moisture, ash, and combustion pro	tein		
f = available only for white straight grade flour			
g = sent to an outside lab for evaluation			