



GRAINS ANALYTICAL TESTING LABORATORY

Sample Submission Form

Company Name:

Company Address:

Contact Name:

Contact email:

Phone #:

Send samples and submission form to:

SGS Canada - GAT Lab
Unit #1 - 503 Imperial Road North
Guelph, ON, N1H 6T9
Ph. #: (519) 837-1600

	Wheat Analysis								Flour/Semolina Analysis													Test Packages									
	Moisture	Ash *	Protein *	Falling Number *	Test Weight	Sedimentation (Zeleny)	1K Kernel Weight	Milling - Hard Wheat	Milling - Soft Wheat	Milling - Durum Semolina	Moisture	Ash *	Protein *	Falling Number *	Starch Damage (SDMatic) *	Wet/Dry Gluten and Gluten Index *	Colour - L*, a*, b* (Minolta)	Sedimentation (Zeleny)	Solvent Retention Capacity *	Granulation (Rotap)	Alveograph *	Farinograph *	Amylograph *	Extensograph - 45 min. **	Extensograph - 135 min. **	Bake Test - Bread **	Bake Test Cookie	Wheat Test Package	Flour Test Package #1	Flour Test Package #2	Flour Test Package #3
Minimum quantity of sample per test:	300 gr								2000 gr									100 gr				1000 gr					300 gr	2000 gr			

** requires moisture test; this cost will be added and results reported.*

Sample Identification:

*** requires moisture and farinograph tests; these costs will be added and results reported.*

Test Packages:

- Wheat Test Package = Includes Moisture, Ash, Protein, Falling Number, Test Weight
- Flour Test Package #1 = Includes Moisture, Ash, Protein
- Flour Test Package #2 = Includes Test Package #1 + Farinograph + Falling Number
- Flour Test Package #3 = Includes Flour Test Package #2 + Alveograph, Extensograph, and Bake

Purchase Order:

*E-mail ca.agri.guelph.lab@sgs.com or call 519-837-1600
for special projects or tests not listed on the submission form*