

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).

EXPERIMENTAL MILLING

BUHLER MLU 202

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:

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