

Oder Form

Analytical inquiry

Plant raw materials, grain – for operators for commercial use

Contact: TIF - Office
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Town: Spargelfeldstr. 191, . 1220 Wien

Sender (Company):

Zipcode:

Town:

Street:

Tel. Number:

E-Mail:

VAT:

Company Register Number:

Invoice address (if different from sender's address):

Sample information

Name of the sample(s):

Sample preparation & grinding

Please tick as appropriate

Grinding

Grinding up to 1 kg (Quadrument*)

Grinding test 5 kg (roller mill*)

*Suitable for wheat, other cereals only to a limited extent

Accreditation, choice of method and price

In the analysis catalogue (Untersuchungskatalog) you will find short descriptions of the test methods as well as information on the scope of accreditation (marked parameters: subcontracted) <https://www.ages.at/service/servicetierernaehrung/futtermittel/futtermitteluntersuchungen/> .

For some test parameters (e.g. crude protein) there are several methods to choose from. If no explicit method is specified in the order form, the method selection is made by AGES according to the respective sample matrix.

The client agrees to the selection of methods.

The price is based on the tariffs applicable at the time the order is placed, which are available by means of non-binding price information.

For any questions in connection with the test methods/procedures, the scope of accreditation and the prices, please contact getreideanalytik@ages.at or call **050 555 33216**.

Parameters (please tick the desired parameters)

Ingredients

- | | |
|--|---|
| <input type="checkbox"/> Moisture (according to Brabender) | <input type="checkbox"/> Crude protein (according to Dumas) |
| <input type="checkbox"/> Ash (whole grain or flour ash) | |
| <input type="checkbox"/> Crude fat (EU 152/2009) | <input type="checkbox"/> Crude fat in oilseeds (ISO 10565) |
| <input type="checkbox"/> Fatty acids | <input type="checkbox"/> Fat by NMR |
| <input type="checkbox"/> Crude fibre (EU 152/2009) | <input type="checkbox"/> Starch (polarimetric) |
| <input type="checkbox"/> Yellow pigment in durum | <input type="checkbox"/> other: |

Screening: NIR-spectroscopy (moisture, protein, ash) parameters depending on corn type

Vitamins: Vitamin A Vitamin D3 Vitamin E other:

Amino acids: Amino acids without Methionine, Cysteine & Tryptophan

Tryptophan Methionine & Cysteine other:

Gluten:

- | | |
|---|---|
| <input type="checkbox"/> Sedimentation (according to Zeleny) | <input type="checkbox"/> Wet gluten in flour |
| <input type="checkbox"/> Wet gluten, gluten index (whole grain) | <input type="checkbox"/> Wet gluten, gluten index (durum) |
| <input type="checkbox"/> other: | |

Rheology & Baking (at least 1 kg flour)

- | | | |
|---|---|------------------------------------|
| <input type="checkbox"/> Farinogram | <input type="checkbox"/> Extensogram | <input type="checkbox"/> Alveogram |
| <input type="checkbox"/> Baking test of rolls | <input type="checkbox"/> Grain hardness | |
| <input type="checkbox"/> other: | | |

Quality analysis of Grains

- | | |
|---|---|
| <input type="checkbox"/> Hectolitre weight (bulk density) | <input type="checkbox"/> Thousand-grain weight |
| <input type="checkbox"/> Glassiness (EN 15585) | <input type="checkbox"/> Glassiness (counting method - internal method) |
| <input type="checkbox"/> Sorting malting barley | |

Starch quality & Enzymatic

- | | |
|--|--|
| <input type="checkbox"/> Falling number | <input type="checkbox"/> Amylogram |
| <input type="checkbox"/> Trypsin inhibitor activity in soy | <input type="checkbox"/> Amylase- trypsin inhibitor activity |
| <input type="checkbox"/> other: | |

Undesirable substances:

- | | | |
|---|---|---------------------------------|
| <input type="checkbox"/> Dioxin & dioxin-like. PCBs | <input type="checkbox"/> Mycotoxins | |
| <input type="checkbox"/> Pesticides | <input type="checkbox"/> Glucosinolates | <input type="checkbox"/> other: |

Other analysis:

Notes on the sample/method according to analysis catalogue (Untersuchungskatalog):



The **analysis** usually takes about **10 working days** after receipt of the sample.

If you need the results more urgently, there is the option of express analysis. In this case, you will receive the results within **3 working days** (the surcharge for this is 100%) after receipt of the sample. For microbiological analyses, the preparation on the day of submission is considered express.

Please note that express analyses can only be carried out **after prior consultation** with us and confirmation from us. No express analysis will be carried out unless an express analysis is explicitly requested.

Express: **yes** or **no**

Attention: The above time limits do not begin before the conclusion of the contract. Point 8 of the GTC of AGES remains unaffected by this.

Note on the submission of samples

Samples must be sent closed and care must be taken that no damage to the containers (glass, plastic) can occur during transport and that no liquids can leak out. Please send moist samples refrigerated. The client agrees to provide visible and clearly legible sender information on letters/packets when sending samples to AGES and to pack samples so tightly that no substances can escape during transport. **Note:** For security reasons, postal items without an identifiable sender and/or with visible liquid or oil stains cannot be accepted at the AGES.

Data use

The personal data disclosed as well as the personal data arising in the course of order processing will be processed for the purpose of order processing (invoicing, order response, etc.).

With your signature you acknowledge that your contact data (name, email address, address, telephone number) will be processed on the basis of our legitimate interest for customer surveys, sending information on relevant AGES products and services, market observations and sending AGES newsletters. You can object to this data processing at any time by sending an informal letter to mailing@ages.at or by clicking on the objection below.

I object to the processing of data for customer surveys, sending information on relevant AGES products and services, market monitoring and sending AGES newsletters.

Objections already received by AGES prior to this offer remain unaffected by the above regulation, and will only be sent upon re-registration.

The General Terms and Conditions of AGES in the version applicable at the time the order is placed shall be deemed agreed. These are available at www.ages.at/agb.

The order/contract is considered confirmed as soon as you have received a written order confirmation from AGES by e-mail.

Herewith we assign the analysis of the sample(s):

Date:

Signature: