



U.S. WHEAT
ASSOCIATES

Crop Quality Partners



Woodland, California
www.californiawheat.org/milling

Operating for 28 years

Cross-Check Program

Participation: AACCI
Check Samples Programs
— Hard Wheat Flour
Analysis and Farinograph
Analysis.

The California Wheat Commission Wheat Quality Laboratory is capable of testing milling quality, chemical and physical analysis of wheat and flour, physical dough testing and semolina analysis. Final product testing is available for bread and cookie baking and noodle, tortilla and pasta analysis. The lab and its staff are respected in the domestic and international marketplace as a premiere source of technical information and assistance. The California Wheat Commission is available to work for customers in the areas of quality assurance, problem solving, quality control training, product development and research.

Available Services

Wheat, flour and semolina analytical tests
Lab and pilot size flour milling tests for
wheat and durum
Flour and dough rheological tests
Finished products and evaluation

Available Equipment

Mills: Chopin CD2 Mill and Witt Mill

Pasta Equipment: pasta extruder and dryer

Specialties: Whole wheat flour and white flour testing; end-product testing of whole wheat pan bread, whole wheat artisan (yeasted and sourdough) bread, tortillas, pasta, cookies and whole wheat pasta.



Kansas City, Missouri
www.gpalab.com

Operating for 28 years

Cross-Check Program

Participation: AACCI
Proficiency Series, API and
industry collaborations.

The Great Plains Analytical Laboratory is a private lab dedicated to the grain and flour milling industry with full food testing capabilities. It is a one-stop analytical base for a supply chain with strong attention to quality lab practices and industry support. Lab staff have extensive industry experience not found elsewhere. The lab's Crop Quality Surveys are utilized by all major players in the grain and milling industry. The lab participates in numerous industry projects to further knowledge of wheat crop quality and flour milling characteristics.

Available Services

Wheat and flour analytical tests
Lab and pilot size flour milling tests
Flour and dough rheological tests
Finished products and evaluation
Shelf life testing

Specialties: Comprehensive food analyses including:
microbiology, nutritional analyses, mycotoxins, vitamins,
minerals, proximate analysis, rheology and bake testing.

Accreditations/Certifications: ISO 17025, America
Society of Quality and AACCI.



Fargo, North Dakota
www.ag.ndsu.edu/durumquality/research/pasta-processing-quality-research

Operating for 81 years

Cross-Check Program

Participation: AACCI
Check Sample Program for
Semolina.

The North Dakota State University Durum Wheat/Pasta Quality Laboratory conducts basic and applied research on durum wheat processing, chemistry and functionality in relation to end-use quality. The lab analyzes samples from the annual regional crop survey and samples from lines developed by the NDSU durum breeder. The lab conducts durum quality and pasta processing projects that support the marketing and production needs of durum wheat producers, millers and processors both domestically and internationally.

Available Services

Durum and semolina analysis
Lab and pilot size flour milling tests
Spaghetti processing analysis
Finished products and evaluation

Available Equipment

Mills: Buhler MLU 202 Laboratory Mill with two Miag
Purifiers and a Brabender Quadrumat Jr. Mill

Pasta Equipment: Assortment of pasta extruders and a
programmable pasta dryer

Specialties: Durum, semolina and pasta analysis.



Fargo, North Dakota
www.ndsu.edu/faculty/simsek

Operating for 111 years

Cross-Check Program Participation: AACCI Check Sample Program.

The North Dakota State University Hard Red Spring Wheat Quality Laboratory analyzes thousands of hard red spring (HRS) lines each year for their flour and baking quality profiles. The lab's research goals include performing basic and applied research on HRS wheat chemistry and functionality in relation to end-product quality. Wheat quality projects are designed to support the marketing needs of HRS producers and quality demands of domestic and international U.S. spring wheat customers. The lab is nationally and internationally recognized for HRS wheat quality research, analysis and information.

Available Services

Wheat and flour analytical tests
Lab and pilot size flour milling tests
Flour and dough rheological tests
Finished products and evaluation

Specialties: Hard red spring wheat testing.

Available Equipment

Mills: Two Buhler Laboratory Mills and two Quadrumat Jr. Mills

Accreditations/Certifications: AACCI Outstanding Accuracy for moisture, ash, falling number and farinograph. AACCI Satisfactory Accuracy for Amylograph.



Manhattan, Kansas
www.ars.usda.gov/nutrition-food-safetyquality/quality-and-utilization-of-agricultural-products/docs/usda-ars-wheat-quality-laboratories/

Operating for 81 years

The USDA Agricultural Research Service (ARS) Hard Winter Wheat Quality Laboratory contributes to global food security by defining, evaluating and screening the end-use quality of hard winter wheat progenies grown in the United States to enhance germplasm and cultivar development for commercial food production in the wheat milling and baking industries, and export trade. Since 1937, the lab has had sole responsibility for this mission within the USDA for the U.S. Great Plains growing region. In collaboration with regional U.S. wheat breeding programs, the lab works to improve food quality by identifying specific genes associated with superior hard winter wheat quality and end-use functionality. The lab also provides leadership to hard winter wheat projects, including the Wheat Quality Council evaluations, USW annual crop survey and Regional Performance Nursery tests for improvement of U.S. wheat quality.

Available Services: End-use quality testing of hard winter wheat

Specialties: Experimental milling and pup loaf test baking.

Cross-Check Program Participation: AACCI Check Sample Program.



Portland, Oregon
www.wmcinc.org

Operating for 29 years

Accreditations/Certifications: USDA FGIS certification for TCK spore count analysis.

Cross-Check Program Participation: AACCI Check Sample Program — Pacific Northwest Section.

Wheat Marketing Center is a non-profit organization specializing in educating growers, millers and end-users on quality and consistency. WMC engages in research projects on a range of wheat and end-product quality issues. WMC Lab Services is a for-profit entity offering proprietary testing, milling services and customized research projects.

Available Services

Wheat and flour analytical tests
Lab and pilot size flour milling tests
Flour and dough rheological tests
Finished product analysis and evaluation
Product development and research on pilot scale equipment
TCK spore count analysis
Short courses and workshops

Specialties: End-product quality evaluation, including crackers and biscuits, Asian noodles, tortilla and flat bread, frozen dough, steamed bread and cookies. Whole grain milling and end-product development. TCK spore count analysis.

Available Equipment

Mills: Buhler Laboratory Mill, Miag Multomat Mill, Engsko Stone Mill

Pilot Scale Equipment: Asian noodle line, cookie/cracker line, bagel line, tortilla line, cookie depositor, pasta/noodle dryer, flash freezer for frozen dough

Ovens: Combi, reel, deck, tandoor, woodstone

