



# 2020 CROP QUALITY PARTNERS



WWW.CALIFORNIAWHEAT.ORG/MILLING

## CROSS-CHECK PROGRAM

### PARTICIPATION:

AACCI Check Samples Programs – Hard Wheat Flour Analysis and Farinograph Analysis.

**THE CALIFORNIA WHEAT COMMISSION (CWC) WHEAT QUALITY LABORATORY**, located in Woodland, California, began operating 30 years ago. It 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 CWC is available to work for customers in the areas of quality assurance, problem solving, quality control training, product development and research. **SPECIALTIES** include 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.

### 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



WWW.GPALAB.COM

## CROSS-CHECK PROGRAM

### PARTICIPATION:

AACCI Proficiency Series, API and industry collaborations.

**THE GREAT PLAINS ANALYTICAL LABORATORY**, located in Kansas City, Missouri, began operating 30 years ago. It 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. **SPECIALTIES** include comprehensive food analyses including microbiology, nutritional analyses, mycotoxins, vitamins, minerals, proximate analysis, rheology and bake testing.

### 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

**ACCREDITATIONS/CERTIFICATIONS:** ISO 17025, America Society of Quality and AACCI.



# U.S. WHEAT ASSOCIATES



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# 2020 CROP QUALITY PARTNERS



WWW.AG.NDSU.EDU/DURUMQUALITY/RESEARCH/PASTA-PROCESSING-QUALITY-RESEARCH

**CROSS-CHECK PROGRAM**  
**PARTICIPATION:** AACCI Check Sample Program for Semolina.

**THE NORTH DAKOTA STATE UNIVERSITY DURUM WHEAT/PASTA QUALITY LABORATORY**, located in Fargo, North Dakota began operating 83 years ago. It 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. **SPECIALTIES** include durum, semolina and pasta analysis.

### 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



WWW.NDSU.EDU/FACULTY/SIMSEK

**CROSS-CHECK PROGRAM**  
**PARTICIPATION:** AACCI Check Sample Program.

**ACCREDITATIONS/ CERTIFICATIONS:**  
AACCI Outstanding Accuracy for moisture, ash, falling number and farinograph. AACCI Satisfactory Accuracy for Amylograph.

**THE NORTH DAKOTA STATE UNIVERSITY HARD RED SPRING WHEAT QUALITY LABORATORY**, located in Fargo, North Dakota, began operating 113 years ago. It 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. **SPECIALTIES** include hard red spring wheat testing.

### AVAILABLE SERVICES

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

### AVAILABLE EQUIPMENT

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



# 2020 CROP QUALITY PARTNERS



WWW.ARS.USDA.GOV/NUTRITION-FOOD-SAFETY/QUALITY-AND-UTILIZATION-OF-AGRICULTURAL-PRODUCTS/DOCS/USDA-ARS-WHEAT-QUALITY-LABORATORIES/

**CROSS-CHECK PROGRAM**  
**PARTICIPATION:** AACCI Check Sample Program.

**THE USDA AGRICULTURAL RESEARCH SERVICE (ARS) HARD WINTER WHEAT QUALITY LABORATORY**, located in Manhattan, Kansas, began operating 83 years ago. It 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. **SPECIALTIES** include experimental milling and pup loaf test baking.

**AVAILABLE SERVICES:** End-use quality testing of hard winter wheat



**CROSS-CHECK PROGRAM**  
**PARTICIPATION:** AACCI Check Sample Program – Pacific Northwest Section.

**ACCREDITATIONS/ CERTIFICATIONS:** USDA FGIS certification for TCK spore count analysis.

**WHEAT MARKETING CENTER**, located in Portland, Oregon, began operating 31 years ago. It 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. **SPECIALTIES** include end-product quality evaluation including crackers and biscuits, Asian noodles, tortilla and flat bread, frozen dough, steamed bread and cookies. Also included is whole grain milling and end-product development, and TCK spore count analysis.

### 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

### 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

