

DIGeFa | GmbH

Detmolder Institut für Getreide- und Fettanalytik

catalog of benefits

effective from 01 July 2025





Quality surveys

The General Terms and Conditions of DIGeFa GmbH apply.

Sample administration		€ Preis
Digital sample administration (per sample)		8.40
Sample preparation	Method	€ Total price
Spelt, husk removal* (for 600 g), 2 kg and more on request		35.10
Cleaning, cereals*		12.30
Preconditioning*, cereals		35.00
Sample preparation/grinding LM 3100		15.40
Sample preparation/grinding SM4*		15.40
Sample preparation/grinding Sedimentation mill, cereals	ICC 118:1972	42.50
(incl. cleaning and moisture)		
Sample preparation/grinding Quadrumat Junior*, cereals	AACC 26 50.01	38.30
(up to 200 g) (incl. cleaning and moisture)	:1999-11*	
Sample preparation/grinding Quadrumat Junior*, cereals	AACC 26-50.01	81.80
(up to 2000 g) (incl. cleaning and moisture)	:1999-11*	
Production of a wheat or rye flour for baking trials and/or rheological examinations (up to 4 kg cereals)	Buehler Mill	167.40
Production of higher amounts		on request
<i>In order to carry out the analyses in compliance with the standards, sample preparation/grinding and an additional determination of the moisture content of the ground meal may be necessary. These will also be invoiced.</i>		

Analysis	Method	€ Total price
Baking tests	AGF Standard:2016	
rapid-mix-test (RMT) bread rolls		140.20
rapid-mix-test (RMT) pan bread*		140.20
whole wheat flour – pan bread*		140.20
spelled flour – pan bread*		140.20
whole spelled flour – pan bread*		140.20
sour dough bread – whole rye flour*		140.20

*In the non-accredited area ** Reference method (130°C, 2 hours) and mod. process (circulating air 130 °C, 1 hour)
The current editions of the standards can be found in the list "Liste im flexiblen Akkreditierungsbereich" on the DIGeFa GmbH website.

Analysis	Method	€ Total price
Laboratory analysis of cereal and milling products (excl. sample preparation and moisture measurement)		
Amylogram	ICC 126/1: 1992	31.00
Ascorbic acid <i>qualitatively</i>	Tauber: 2016-4	34.60
Impurities (Besatz) oats*	AGF Standard*	118.80
Impurities (Besatz) wheat, rye, barley, durum wheat	ICC 102/1: 1972, ICC 103/1: 1972, DIN EN 15587: 2019-02	118.80
Impurities (Besatz) corn*	DIN EN 16378: 2013*	118.80
Extensogram	ICC 114/1: 1992	58.60
Falling number	ICC 107/1: 1995, DIN EN ISO 3093: 2010-05	19.30
Moisture content (field beans, peas)*	ISO 24557: 2009-10*	20.50
Moisture content, milling products	ICC 110/1: 1976** DIN EN ISO 712-1: 2024	15.40
Moisture content (cereals)	ICC 110/1: 1976** DIN EN ISO 712-1:2024	31.00
Moisture content (corn)	ICC 110/1: 1976	24.70
Farinogram	ICC 115/1: 1992	47.00
Wet gluten content (Glutomatic)	ICC 137/1: 1994	32.10
Wet gluten content (incl. gluten index)	ICC 155: 1994, ICC 158: 1994	39.20
Vitreousness	ICC 129: 1980	175.00
Granulation (flour)*	75µm Luftstrahlsiebung*	33.40
Hectoliter weight	DIN EN ISO 7971-3: 2020-02	14.60
Hardness (Grain)*	Bühlervermahlung; 75µm Luftstrahlsiebung*	110.00
Sieve analysis by air, per sieve*(sieve sizes on request)		33.40
Grub detection*	Lauscher*	26.60
Mineral content	ICC 104/1: 1990;	33.40
Mixolab*	ICC 173: 2011*, AACC 08-01.07-2010-05*	47.10
Particle size distribution* (sieve tower analysis with max. 5 sieves)	ICC 207 mod.: 1998*	49.00
pH – value*	ASU L17.0-02: 1982-05*	15.40
Protein content (grain)	ICC 167: 2000	25.80
Protein content (field beans)*	DIN EN ISO 16634-2: 2016-11*	44.00
Acidity (bread)*	ASU L 17.00-2: 1982-05*	34.60
Acidity (flour)*	AGF Standard: 2016*	54.80
Sedimentation value	ICC 116/1: 1994	29.50

*In the non-accredited area ** Reference method (130°C, 2 hours) and mod. process (circulating air 130 °C, 1 hour)
The current editions of the standards can be found in the list "Liste im flexiblen Akkreditierungsbereich" on the DIGeFa GmbH website.

Analysis	Method	€ Total price
Laboratory analysis of cereal and milling products (excl. sample preparation and moisture measurement)		
Sensory evaluation bread, pastries, fine baking products, cereal nutrients*		85.80
Sensory evaluation, cereals*	AGF Standard:2016*	113.70
Sensory evaluation, flour*	AGF Standard:2016*	62.60
Sieving, Barley* (amount of whole Barley)	MEBAK/EBC-Method*	65.90
Sieving, Grain* (3 sieve: 2,8mm/2,5mm/2,2mm/2,0mm)	House Method*	36.80
Sieve sorting of shrivelled grain/lightweight*	Pfeuffer Sample Cleaner*	39.40
Damaged starch	AACC 76-33.01:2007 ICC 172:2007	33.70
Weight per 1000 kernels* (incl. milling and moisture)	DIN EN ISO 520 mod.*	31.80
Dry gluten content* (additional wet gluten content and gluten index)	ICC 155:1994 Glutork*	14.90
Water absorption	ICC 115/1:1992	28.80
Water absorption ryeflour*	AGF Standard*	64.90
further analyses upon request!		

Oil seeds	Method	€ Total price
Moisture content, soy, rape	DIN EN ISO 665: 2020-06	29.40
Oil content (%as is)	Soxtherm House Method	61.60
Impurities (Besatz) oilseeds*	DIN EN ISO 658: 2002-08*	118.80

*In the non-accredited area ** Reference method (130°C, 2 hours) and mod. process (circulating air 130 °C, 1 hour)
The current editions of the standards can be found in the list "List in the flexible accreditation area" on the DiGeFa GmbH website.

If there are several parameters to be analyzed, the moisture determination is calculated only once per grinding.

Minimum sample quantity:

- Analyses of flour and milling products: about 500 g
- Milling for rheological tests: about 3,000 g
- Milling for baking tests: about 4,000 g
- Farinogram/Extensogram: about 2,000 g
- Baking tests: 2,500 g

Please send us representative average samples with a sufficient minimum sample quantity.

Average analysis time after receipt of the sample: 4-6 days

Advantage for members of the AGF e.V.: 10% discount on the mentioned prices.

Express-Analysis within 24 hours possible – after consultation with our staff!

Please ask for an individual offer.

Comparative sample



The total price for a reference sample consists of:

Price for comparative sample quantity, selection of parameters and shipping costs.

Comparative sample wheat

Please select comparative sample quantity. 500g: 21.60€ ☐ 1000g: 32.40€ ☐			Please tick			
			flour	€	grain	€
01	Amylogram	ICC Nr. 126/1		54.80		70.20
02	Extensogram (only 1000g possible)	ICC Nr. 114/1		82.40		
03	Falling Number	ICC Nr. 107/1		43.10		58.50
04	Farinogram (only 1000g possible)	ICC Nr. 115/1		70.80		
05	Gluten content	ICC Nr. 137/1		55.90		70.40
06	Gluten content and Index	ICC Nr. 155		63.00		71.40
07	Mineral content	ICC Nr. 104/1		57.20		
08	Protein content	ICC Nr. 167		49.60		65.00
09	Sedimentation value (Zeleny)	ICC Nr. 116/1		53.30		79.90
10	Hectoliter weight (only 1000g possible)	DIN EN ISO 7971-3 [Reference: 1/4L sampler]				29.20

Comparative sample rye

Please select comparative sample quantity. 500g: 21.60€ ☐ 1000g: 32.40€ ☐			Please tick			
			flour	€	grain	€
01	Amylogram	ICC Nr. 126/1		54.80		70.20
02	Falling Number	ICC Nr. 107/1		43.10		58.50
03	Mineral content	ICC Nr. 104/1		57.20		
04	Hectoliter weight (only 1000g possible)	DIN EN ISO 7971-3 [Reference: 1/4L sampler]				29.20

Comparative sample barley

Please select comparative sample quantity. 500g: 21.60€ ☐ 1000g: 32.40€ ☐			Please tick			
					grain	€
01	Protein content	ICC Nr. 167				65.00
02	Hectoliter weight (only 1000g possible)	DIN EN ISO 7971-3 [Reference: 1/4L sampler]				29.20

Shipping costs for Comparative sample / sample returns

Shipping / packaging (EU)		€
		Total price
Shipping up to 2,0 kg		20.00
Shipping up to 5,0 kg		30.00

Shipping costs Switzerland deviating.

Analytics

In cooperation with accredited partners. Status of prices: 01.05.2025

The General Terms and Conditions of DIGeFa GmbH apply.

Grain/flour/coarsely cracked grain	Method	€ Price
Alveogram – wheat grain (including preparation/grinding)	ICC 121:1992	97.30
Alveogram - flour	ICC 121:1992	84.00
Spelt / Wheat authenticity	PCR	454.00
Light Filth-Test flour / whole flour	microscopic	154.30
Maltose number	Berliner method	55.50
Durum wheat/soft wheat authenticity	PCR	194.30
Mycotoxines / Alkaloids		
Aflatoxins B₁, B₂, G₁, G₂ quant.	IAC-LC-FLD	90.60
Deoxynivalenol (DON) quant.	LC-MS/MS	114.70
Ochratoxin A (OTA) quant.	IAC-LC-FLD	99.10
Zearalenon (ZON) quant.	LC-MS/MS	99.10
T2- / HT2- Toxins	LC-MS/MS	114.70
Toxine Package S (DON, ZON)	LC-MS/MS	189.70
Toxin Package M (DON, ZON ; T2, HT2)	LC-MS/MS	239.20
Toxin Package L (Aflatoxin, OTA, DON, ZON, T2, HT2)	LC-MS/MS	302.90
Toxin Package Corn (Aflatoxin, OTA, DON, ZON, T2, HT2, Fumonisin)	LC-MS/MS	344.50
Ergotalkaloides	LC-MS/MS	202.30
Residue of pesticides, contaminants, toxins		
Pesticides Paket (incl. Chlormequat / Mepiquat, Glyphosat / AMPA)	LC-MS/MS	428,60
Furan and Methylfuranes	HS-GC-MS	231.20
PAK according to EU 2005/108 (food oils)	GC-MS/MS	186.40
Acrylamid	LC-MS/MS	125.00
Enzyme		
Alpha-amylase	UV-Vis / quantitatively	145.00
Protease	UV-Vis / quantitatively	175.00

Organic acids		
Ascorbic acid + Dehydroascorbic acid quant.	LC-DAD	108.40
Carbohydrates Dietary fiber		
Starch, total (%as is)	ICC 123/1 (Ewers)	105.30
Starch, damaged	ICC 164 (enzymatic)	140.00
Dietary fiber, total / soluble / insoluble	ASU L 00.00-18	each 162.00
Crude fiber (feed only) incl. moisture	VDLUFA III 6.1.4 (Weender) mod.	120.00
Fumigant		
Phosphane and phosphidesalts	HS-GC-FPD	165.40
Bromid (inorganic)	GC-MS	155.00
Sulfurylfluoride	HS-GC-MS	214.00
Heavy metals		
Lead (Pb)		35.40
Cadmium (Cd)		35.40
Mercury (Hg)		35.40
Arsenic (AS)		35.40
Microbiological tests		
Aerobic mesophilic colony count,		36.80
E. coli, coagulase-positive staphylococci, Bacillus Cereus presumptive, spores sulphide-reducing clostridia, molds		each 15.90
Salmonella		40.40
DGHM 9.1 (colony count, E.coli, molds, K.-pos. Staphylococci, pre. Bacillus cereus, C. perfringens, Salmonella)		124.60
STEC / VTEC §64 LFGB		55.80
Cultural confirmation of live STEC		90.30
Nutritional analysis		
Nutritional analysis "big seven": Water, minerals, total fat by digestion, fatty acid distribution, protein, mono- and disaccharides, sodium, carbohydrates (calculated), calorific value (calculated)		300.00
Nutritional analysis "big eight" water, minerals, total fat by digestion, fatty acid distribution, protein, total dietary fiber, mono- and disaccharides, sodium, carbohydrates (calculated), caloric value (calculated)		455.00
further analyses upon request!		

Please understand that we have to pass on possible price increases on the part of our cooperation partners, which only become known after the creation of this service catalog.

Therefore, please always ask for an individual offer before placing an order.

The required sample quantity per analysis is approx. 1,000 g; smaller sample quantities are possible in individual cases after prior consultation. The average analysis time after sample receipt at the cooperation partner is 8-12 working days.

Analysis order for cereals, flour and wholemeal

Customer data

Name (first; last):	Dept.:
Company:	
Address:	Phone:
Zip/City/State:	
Report e-Mail:	
Invoice e-Mail:	

Address for invoice

Name:	Dept.:
Address:	Zip/City/State:
VAT number: (if invoice recipient outside of Germany)	

Sampling

Sampling date:	Sending date:
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Storage of samples:

Lab (max. 3 months)

☐

Return

☐

Remarks:

Date and signature of Customer

(Has read and noted the terms and conditions of sale)

☐ Yes, I agree that DIGeFa GmbH may store my data electronically and use it for invitations to future events and for specific information. Your data will not be passed on to third parties. This consent can be revoked at any time by sending an email to labor@digefa.de.

Order details

Sample number	Sample designation, Batch number, date of sampling, etc.:
Sample 1	
Sample 2	
Sample 3	
Sample 4	
Sample 5	

Analysis required#			Sample number				
			1	2	3	4	5
01	Ascorbic Acid (qualitative)	Tauber					
02	Amylograph - Brabender	ICC No. 126/1					
03	Baking test (RMT-Brötchen, Kastenbackversuch Roggen oder Weizen)	Standard-Backversuch					
04	Determination of Besatz (Wheat/Rye)	ICC No. 102/1 or 103/1					
05	Damaged starch	AACC 76-33.01 /					
06	Extensograph - Brabender	ICC No. 114/1					
07	Falling Number - Perten	ICC No. 107/1					
08	Farinograph - Brabender	ICC No. 115/1					
09	Determination of moisture	ICC Nr. 110/1 (modifiziert)					
10	Wet Gluten Content , Wheat Flour (Glutomatic)	ICC No. 137/1					
11	Wet Gluten Quantity and Quality, Whole Wheat Meal and Wheat Flour (Gluten	ICC No. 155					
12	Ash content (crude ash)	ICC No. 104/1					
13	Crude protein content (total N)	ICC No. 167					
14	Sedimentation value (Zeleny)	ICC No. 116/1					
Other analyses:							

In order to carry out the analyses in accordance with the standards, sample preparation / grinding and an additional determination of the moisture content of the ground meal may be necessary. These will also be invoiced.

Please allow a processing time of 4-6 working days after receipt of the sample.

Express analyses are possible within 24 hours for selected analyses by prior arrangement (price surcharge 100%). Please inquire!

Please send us representative average samples with a sufficient minimum sample quantity.

Comparative tests – GMU

has been an excellent control option for the grain processing industry in a laboratory setting for many years.

Verify and compare your laboratory results

- with the results of DlGeFa GmbH
(accredited according to ISO 17025:2018, D-PL-14388-01-00 DAkkS)
- with the results of other participants (complete anonymity is guaranteed)

Meet the requirements of modern **quality assurance systems** - by regularly checking your laboratory methods and equipment using neutral comparative tests.

Wheat flour
Moisture content
Falling number
Wet gluten content ICC 137/1
Wet gluten content including gluten index) ICC 155
Mineral content
Protein content
Sedimentation value
Extensogram Resistance, extensibility, ratio number, energy, water absorption
Farinogram Water absorption, development time, dough stability, quality number
Amylogram Gelatinization maximum, temperature at the gelatinization maximum
Rapid Mix Test (RMT) Standard roll baking trial
Starch damaged ICC 172

Rye flour
Moisture content
Falling number
Mineral content
Amylogram Gelatinization maximum, temperature at the gelatinization maximum

By participating with us, you will prove to your trade partners that your laboratory is working properly and that your results are reliable.

Procedure

DIGeFa GmbH sends out **6 flour samples** per year at regular intervals (rye and wheat, depending on the choice of parameters). The participants analyze these samples in their laboratory and send the results to DIGeFa GmbH. This is followed by a statistical evaluation (Z-score). The results of all participants are encrypted and anonymized and made available to the participants together with the results of DIGeFa GmbH. This allows any deviations to be identified and analyzed at an early stage. If required, DIGeFa GmbH will be happy to advise participants.

Costs*

The basic fee is **€543.30 per year**.

In addition, shipping costs* and chargeable test parameters apply. The parameters are selected individually and can be found in the table in the registration form. All prices quoted are net prices.

Participation

Every January a new analysis series starts. Please send registrations (at any time during the year) to DIGeFa GmbH.

*) shipping costs for the ring test:

Shipping (D)	€ Total Price
Shipping parcel until 2kg	10.00
Shipping parcel until 5kg	15.00
Shipping parcel until 10kg	20.00
Shipping (EU)	€ Total Price
Shipping parcel until 2kg	20.00
Shipping parcel until 5kg	30.00
Shipping (international)	€ Total Price
Shipping parcel until 2kg	30.00
Shipping parcel until 5kg	40.00

GMU - Laboratory comparison for flour

New registration: ☐

Change/addition: ☐

Company: _____

Street: _____

Town/City and ZIP code: _____

Phone: _____

E-mail (sending evaluation): _____

E-mail (invoice sending): _____

Basic fee for participation in the comparative tests: **€543.30 /year**

The following analysis parameters shall be taken into consideration:

Please tick	Wheat flour	Add to basic fee
☐	Moisture content	€35.60/year
☐	Falling number	€35.60/year
☐	Wet gluten content ICC 137/1	€35.60/year
☐	Wet gluten content including gluten index ICC 155	€35.60/year
☐	Mineral content	€35.60/year
☐	Protein content	€35.60/year
☐	Sedimentation value	€35.60/year
☐	Extensogram Resistance, extensibility, ratio number, energy, water absorption	€117.50/year
☐	Farinogram Water absorption, development time, dough stability, quality number	€105.90/year
☐	Amylogram Gelatinization maximum, temperature at the gelatinization maximum	€72.30/year
☐	Rapid Mix Test (RMT) Standard roll baking test	€105.90/year
☐	Starch damaged	€72.30/year
Please tick	Rye flour	Add to basic fee
☐	Moisture content	€35.60/year
☐	Falling number	€35.60/year
☐	Mineral content	€35.60/year
☐	Amylogram Gelatinization maximum, temperature at the gelatinization maximum	€72.30/year

AGF members are entitled to a discount of 25%.

Participation shall be automatically extended by one year if the agreement is not cancelled at least three months before the end of the year.

Date _____ Signature _____

Herewith we apply for participation in the comparative tests conducted by the Detmold Institut für Getreide und Fettanalytik GmbH. We understand that this registration is binding. Please send to labor@digefa.de.

NIR/NIT comparative analysis

Test the reliability of your laboratory results

Procedure

Six times a year the participants will receive two samples of wheat/barley with different protein contents. They analyse the samples with their NIR/NIT instruments and send the results back to DIGeFa GmbH for assessment. Subsequently, after each round the participants receive a written assessment which shows their own data and the overall results (number of participants, mean values) for each round. We will also provide results obtained by standard methods such as

- **Protein content (according to ICC 167),**
- **Kernel hardness [basis: flour (sieving), % retention > 75 µm],**
- **Sedimentation value (according to ICC 116/1)**
- **Falling number (according to ICC 107/1)**
- **Wet gluten content (according to ICC 155)**
- **Hectolitre weight (DIN EN ISO 7971-3)**

At the end of the survey, all participants will receive an overall assessment of all rounds.

Costs

The annual fee is made up as follows:

- **Basic fee:** 317.50 € / year (incl. parameters protein content and grain hardness for wheat)
- **Additional parameters:** € 77.80 / year per additional parameter
- **Sample quantity surcharges** (not discountable):
 - for 500 g: € 30.90
 - for 1000 g: € 61.70
- **Shipping costs ***

All prices quoted are net prices.

Members of the Arbeitsgemeinschaft Getreideforschung e.V. receive a 10% discount.

Participation is automatically extended for a further year unless written notice of termination is given at least three months before the end of the year. It is possible to join at any time!

*) shipping costs for the NIR/NIT-ring test:

Shipping (D)		€
		Total Price
Shipping parcel until 2kg		10.00
Shipping parcel until 5kg		15.00
Shipping (EU)		€
		Total Price
Shipping parcel until 2kg		20.00
Shipping parcel until 5kg		30.00
Shipping (international)		€
		Total Price
Shipping parcel until 2kg		30.00
Shipping parcel until 5kg		40.00

NIR/NIT comparative analysis

New registration: ☐

Change/addition: ☐

Company: _____

Street: _____

Town/City and ZIP code: _____

Phone: _____

E-mail (sending evaluation): _____

E-mail (invoice sending): _____

Sample volume wheat ☐ 1000g (add €61.70/year) ☐ 500g (add €30.90/year) ☐ 250g

Sample volume barley ☐ 1000g (add €61.70/year) ☐ 500g (add €30.90/year) ☐ 250g

Basic fee for participation in the NIR survey (including protein and hardness): **€317.50**

The following analysis parameters shall additionally be taken into consideration:

Please tick	Wheat	Add to basic fee
☐	Falling number	€77.80/year
☐	Wet gluten content	€77.80/year
☐	Sedimentation value	€77.80/year
☐	Hectolitre weight	€77.80/year
☐	Moisture content (performed for > 8TN)	€77.80/year
Please tick	Barley	Add to basic fee
☐	Protein content	€77.80/year
☐	Hectolitre weight	€77.80/year

AGF members are entitled to a discount of 10% on the annual fee.

Participation in the ring tests shall be automatically extended by one year if the agreement is not cancelled at least three months before the end of the year.

Date: _____ Signature: _____

Herewith we apply for participation in the comparative tests conducted by the Detmold Institut für Getreide und Fettanalytik GmbH. We understand that this registration is binding. Please send to labor@digefa.de.

GVU - Comparative analysis for cereals

Check the reliability of your standard analysis with a professional laboratory comparison!

Procedure

Participants receive two grain samples (wheat, rye, spelt or oats) once a year, depending on the package option booked. These must be tested using standardized analysis methods (ICC, DIN EN ISO). The results obtained are then sent to DIGeFa GmbH for evaluation.

You will then receive a detailed statistical evaluation of your results, including the comparative values from DIGeFa GmbH.

Possible standard methods depending on the selected grain packages:

- **Protein content (ICC No. 167),**
- **Sedimentation value (ICC No. 116/1)**
- **Falling number (ICC No. 107/1)**
- **Wet gluten content (ICC No. 155)**
- **Hectoliter weight (DIN EN ISO 7971-3 [reference: ¼ L sampler])**

Samples will be sent out at the end of April. The deadline for submission of the results is approx. 4 weeks later. You will receive the evaluation in mid-June, so you can easily check your analysis before the new harvest.

costs

The participation fee is made up as follows:

- a basic fee of € 185.00
- the selected cereal packages (see overleaf)
- as well as the shipping costs*.

All prices quoted are net prices. Members of the Arbeitsgemeinschaft Getreideforschung e.V. receive a 10% discount on the basic fee. Participation in the laboratory comparison is automatically extended for a further year if it is not terminated at least three months before the end of the year.

It is possible to join until March 31 of each year.

* shipping costs:

Shipping (D)	€
Total Price	
Shipping parcel until 2kg	10.00
Shipping parcel until 5kg	15.00
Shipping (EU)	€
Total Price	
Shipping parcel until 2kg	20.00
Shipping parcel until 5kg	30.00
Shipping (international)	€
Total Price	
Shipping parcel until 2kg	30.00
Shipping parcel until 5kg	40.00

Registration for „Getreide - VergleichsUntersuchung“

New registration: ☐

Change/addition: ☐

Company: _____

Street: _____

Town/City and ZIP code: _____

Phone: _____

E-mail (sending evaluation): _____

E-mail (invoice sending): _____

Basic fee for participation in GVU: **185.00 €**

Sample quantity per grain package: ☐ ~ **600 g**

☐ **1200 g** (add €25.00/year)

The following grain packages are to be considered:

Wheat-Package*	standardised analytical methods	110.30 €
Protein content	ICC 167	
Falling number	ICC 107/1	
Gluten content	ICC 155	
Sedimentation value	ICC 116/1 (milling ICC 118)	
Hectoliter weight	DIN EN ISO 7971-3 (1/4 L sampler)	
Rye-Package*	standardised analytical methods	66.20 €
Protein content	ICC 167	
Falling number	ICC 107/1	
Hectoliter weight	DIN EN ISO 7971-3 (1/4 L sampler)	
Spelt-Package*	standardised analytical methods	88.20 €
Protein content	ICC 167	
Falling number	ICC 107/1	
Gluten content	ICC 155	
Hectoliter weight	DIN EN ISO 7971-3 (1/4 L sampler)	
Oat-Package*	standardised analytical methods	26.30 €
Hectoliter weight	DIN EN ISO 7971-3 (1/4 L sampler)	

AGF members receive a 10% discount on the basic fee!

*All grain packages will only be held if there are >8 participants. We will inform you in good time if this is the case. Participation in the ring tests is automatically extended if not canceled three months before the end of the year.

Date: _____ Signature: _____

We hereby register bindingly for the joint tests carried out by the Detmolder Institut für Getreide- und Fettanalytik GmbH.

Additional safety with NIR whole grain measurement through networks

General information about the network

The Arbeitsgemeinschaft Getreideforschung e.V. (AGF) has been operating an NIR network for testing protein calibration for wheat and barley and oil calibration for rapeseed since 1996. Since 2003, this network has been managed by DIGeFa GmbH, a subsidiary of AGF.

The precise determination of protein and oil content is of central importance for agriculture, agricultural trade and processing companies. In practice, these values are usually determined using NIR whole grain measuring devices. To ensure consistent and reliable measurement results, the Bundesverband der Agrargewerblichen Wirtschaft e.V. expressly recommends connecting such devices to a validated network.

For over 25 years, our network has enabled the consistent, reliable and traceable recording of protein and oil content - thus creating trust and transparency along the entire value chain.

Functionality of the network

Technical basis:

- Device types: Inframatic 9100/9200 or Inframatic 9500
- Software: PINS software from Perten Instruments GmbH (PerkinElmer)
- Connection:
 - IM 9100/9200: Modem & analog telephone connection
 - IM 9500: Internet connection

The devices of the network participants are directly connected to the central computer of DIGeFa GmbH.

Measurement procedure:

Participants receive annual reference samples (wheat, barley and/or rapeseed) that have previously been analyzed using recognized standard methods.

- **IM 9100/9200:** Weekly measurement of the reference samples; data transfer via modem/Internet using a shuttle PC.
- **IM 9500:** Monthly measurement; data transfer via Internet.

The measured protein and oil contents are compared with the standard values. In the event of systematic deviations, a **calibration correction** is made by means of a so-called **bias adjustment** (bias = mean deviation between NIR and standard values).

The data connection is not only used to retrieve the measurement results, but also enables **automatic system and calibration updates**, which are transferred directly from the central computer to the connected devices. This ensures that all network participants work with identical calibration standards and that any deviations can be corrected promptly.

Evaluation of the data

- **Quarterly evaluation** of the measurement results by DIGeFa GmbH
- Issue of a **certificate of participation** confirming continuous, independent monitoring (valid for one year)

Validations / calibration extensions

Regular data transmission also serves as ongoing validation of the device technology:

- IM 9100/9200: weekly validation
- IM 9500: monthly validation

The aim is to ensure that all devices operate within narrow tolerance limits:

- Protein content: $\pm 0.2 - 0.3 \%$
- Oil content: $\pm 0.4 - 0.5 \%$

DIGeFa GmbH quick sample service from 01.07.-30.09.2025

During the harvest period, we offer network participants an optional **quick sample service**. Up to **10 samples from the current harvest** (wheat and/or barley) can be sent to DIGeFa GmbH.

- Analysis of the **protein content according to the DUMAS method**
- Results provided by e-mail **within 24 hours** on working days
- Calibration adjustment of the devices based on the current harvest samples (after consultation)

Costs: € 412.90 (plus VAT)

A network creates trust!

A reliable network that has proven itself over the years provides a secure basis for all parties involved - producers, customers and processors - to check and validate the NIR measurement results.

Become part of our network - and benefit from transparency, accuracy and technical support at the highest level.

Registration for the PInet network IM 9100/9200

Herewith we apply for participation in the PInet network for the for the products specified below.
We understand that this registration is **binding**.

Wheat , protein (%db)	☐ (Basic registration)	
Barley , protein (%db)	☐	New registration: ☐
Rapeseed , oil (%db)	☐	Change/addition: ☐

Participation in the sample service ☐ (€412.90)
(Please tick)

Serial number: Unit _____

Modem number: _____

Company: _____

Contact person: _____

Street: _____

ZIP code: _____ **Town/city:** _____

Phone: _____ **Fax:** _____

E-mail: _____

E-mail (invoice sending): _____

The **costs** for protein monitoring for wheat are **€1079.00 for each instrument per cereal marketing year**. Invoices are issued every August. For the additional inclusion of **barley** and **rapeseed**, add **€157.50 each**. There is a **10% discount for each instrument** available if you register more than one instrument. Until further notice, participation in the sample express service is **free of charge**.

The rapid sample service is an optional service that can be booked for an additional €412.90.

All prices stated do not include VAT.

The term is **automatically** extended by one year unless the contract is terminated three months before June 30.

Date

Signature

Registration for the PInet network IM 9500

Herewith we apply for participation in the PInet network for the products specified below. We understand that this registration is binding.

Wheat , protein (%db)	☐ (Basic registration)	
Barley , protein (%db)	☐	New registration: ☐
Rapeseed , oil (%db)	☐	Change/addition: ☐
Participation in the sample service	☐ (€412.90)	

(Please tick)

Instrument number: Unit _____

Teamviewer - ID: _____ **Password:** _____

Company: _____

Contact person: _____

Street: _____

ZIP code: _____ **Town/city:** _____

Phone: _____ **Fax:** _____

Email: _____

The costs for protein monitoring for wheat amount **to €823.20 per device and grain year**; invoicing takes place in July. If **barley and rapeseed** are also included, the **amount increases by €157.50** in each case. If you register more than one device, you will receive a discount of 10% per device. **The rapid sample service is an optional service that can be booked for an additional €412.90.**

The amounts stated are net amounts plus statutory VAT. If the contract is not terminated at least three months (by March 31) before the end of the grain marketing year, it is automatically extended for a further year.

Date

Signature



Consultation & training

Everybody who handles food has a huge responsibility to the final consumer. There is an increasing trend to classify food companies by their **management systems**. Moreover, food and feed safety issues require the set-up of specific management systems. One important aspect of **food safety** is **food hygiene** and all associated tasks and responsibilities that need to be complied with by food producing companies.

Food safety is on everyone's lips

- We advise you in the implementation of a requirements "**Hygiene check according to AGF standard**" (e.g. **industrial hygiene, retail listing**) for food safety assurance.

We train you and your employees and offer practical seminars on interesting subjects.

- **Practical seminar "Laboratory methods**
- **Individual trainings on different topics**

Please ask for an individual offer.

The previous pages have offered an overview on the service range provided by DIGeFa GmbH.

We are constantly adapting our service range to our customers' requirements. This is why we are regularly expanding our service spectrum. Please do not hesitate to contact us if you have any questions or suggestions.

- quality management
- research and development
- NIR /NIT Network
- bakery technology
- laboratory analyses
- comparative tests (grain and flour)
- conference and seminar coordination

We make sure that everyone keeps talking about grain!

In addition to organizing numerous specialist conferences and seminars, we have now built up a comprehensive consulting service to promote progress in science, technology and practice and to establish a close link between scientific and technical knowledge and practice.

Your contact



Stefanie Bast
techn. Assistant



Dr. Namjiljav Ebegzaya
research and development



Dipl. Ing.
Konstantin Golombek
General Manager



Christoph Kerl
techn. assistant
Deputy QMB



Christiane Maass
techn. Assistant



Jürgen Pagel
techn. assistant / baker



Franz Pfleger
Nutritionist M. Sc.



Melanie Ruhrländer
Laboratory management



Daniela Stindt
Deputy laboratory manager



Jörn Weiler
Assistant GF



Melanie Wendt
Seminar Conference AGF

We work for you, please contact us!
www.agf-detmold.de ● www.digefa.de

General Terms and Conditions (as per June 2024)

Section 1 Scope

The following General Terms and Conditions form an integral part of all contracts concluded with the Institute (hereinafter referred to as "DIGeFa") which concern services of DIGeFa. Any deviations from these Terms and Conditions shall require an express written acknowledgement by DIGeFa. Any conflicting general terms and conditions of the Client are hereby expressly objected to.

Section 2 Execution of Orders

1. The subject matter of an order shall be the performance of the contractually agreed service according to the applicable service offer of DIGeFa, but not a particular success nor a particular result.
2. By placing an order, the Client acknowledges the processes and methods used by DIGeFa according to the applicable service offer of DIGeFa as being in conformity with the contract, unless other processes or methods were agreed in writing when the order was placed.
3. The Client shall be provided the results of the examinations performed by DIGeFa in the agreed form; no claim for an interpretation of the results or for any further information shall exist. Without the prior written consent of DIGeFa, the results may only be used for the Client's own purposes. DIGeFa reserves the right to use individual analysis values anonymously for statistical evaluation.
4. All analyses performed by DIGeFa will only relate to the sample material supplied by the Client. DIGeFa shall not be liable in any way for the transfer of results to any other material, particularly to the material from which the sample was taken.

Section 3 Supply of the Samples

1. The Client shall deliver the samples to the laboratory address indicated by DIGeFa at his own risk and expense. The ownership of supplied test material shall pass to DIGeFa upon its receipt by DIGeFa.
2. The Client shall be liable for ensuring that the test material supplied by him has been taken from the indicated products and that the supplied samples enable the performance of the agreed service without restriction and, in particular, do not have any properties, nor contain any substances, which make the performance of the agreed service impossible or considerably more difficult. DIGeFa will not examine any sample material which has not been supplied properly nor assume any liability for such material.
3. No obligation to retain any samples shall exist. Sample residues in usual quantities shall be disposed of by DIGeFa. Contaminated material which cannot be disposed of by the laboratory in its usual manner shall be taken back by the Client at his own risk and expense. If the Client does not fulfil said obligation within a reasonable period, DIGeFa shall be entitled to arrange the disposal on behalf of the Client and at his expense.

Section 4 Handling Times

The handling times indicated by DIGeFa apply to samples which are in proper condition and are received during normal business hours. They shall only become an integral part of the contract if DIGeFa confirms them in each individual case. DIGeFa shall be entitled to partial performance in any case. DIGeFa shall not be liable for delays which are inevitable in the case of proper operational management, particularly not for unforeseeable delays resulting from force majeure, malfunctions – such as device failure through no fault of DIGeFa – or industrial action. Furthermore, the Client's claims shall be limited to a reduction of the agreed price which is adequate in view of the delay or a withdrawal from the contract, unless the delay is due to wilful intent or gross negligence. The general limitations of liability (Sections 6 and 7) shall remain unaffected.

Section 5 Terms of Payment

If no other written agreements have been made, the prices indicated in the service offer of DIGeFa on the day on which the order was placed shall apply. All prices exclude value added tax and shipping costs, which will be invoiced additionally at their applicable amount or at cost, respectively. If changes are made, or additional work is performed, on the Client's request after the order has been placed, the additional costs shall be invoiced separately. All invoices of DIGeFa shall be due for payment immediately without any discount, unless otherwise agreed. In the case of the Client's delay in payment, DIGeFa shall be entitled to charge default interest. The assertion of any further claims for damages shall remain unaffected.

Section 6 Warranty

1. DIGeFa shall perform the tasks assigned to it according to the state of the art in science and technology and with due diligence.
2. The Client shall immediately check the results submitted to him for defects, particularly for any incompleteness or obvious incorrectness. If obvious defects are not complained about immediately, the performance of DIGeFa shall be considered approved and any warranty claims of the Client shall be excluded. All warranty claims shall lapse six months from the receipt of the results of work by the Client, unless claims in tort are made.
3. The warranty obligation of DIGeFa shall initially be limited to subsequent improvement within a reasonable period, which, as a rule, will consist in a renewed performance of the service or partially performed service complained about. If a contribution by the Client, particularly the supply of further samples, is necessary for the subsequent improvement, the period for subsequent improvement shall not commence before such contribution is made. The necessary costs of the subsequent improvement shall be borne by DIGeFa. If the subsequent improvement is not successful within a reasonable period for reasons for which DIGeFa is responsible, the Client may rescind the contract or require a reduction of the remuneration. The same shall apply if the subsequent improvement by DIGeFa fails. To all further claims, the limitation of liability under Section 7 shall apply.
4. If it is found that any subsequent improvements performed are due to circumstances for which the Client is responsible, particularly wrong information on the test material or improper samples (Section 3), such work will be invoiced to the Client additionally at the applicable rates.

Section 7 Limitation of Liability

Any obligation of DIGeFa to pay damages, regardless of the legal cause, shall, in any case, be limited to the typical foreseeable damage, except in the case of gross negligence by DIGeFa, its representatives or its performing agents. Any liability for ordinary negligence shall be excluded, except in the case of a culpable breach of major contractual duties of DIGeFa. The liability of DIGeFa for properties assured in individual cases shall remain unaffected.

Section 8 Place of Jurisdiction, Place of Performance

To the relationship between the Client and DIGeFa, only German law shall apply, except for the provisions of German law which refer to other legislations. The place of performance for all services rendered by DIGeFa shall be Detmold. The place of jurisdiction for disputes with merchants or corporate bodies under public law shall be Detmold or (at the choice of DIGeFa) the Client's general place of jurisdiction.



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Seat of the company: Detmold