

Northern Crops Intitute Technical Services Price List ¹

SHIPPING ADDRESS:

1240 Bolley Drive, Fargo, ND 58102

Office: 701-231-7736

Email: nci@ndsu.edu



BILLING ADDRESS:

PO Box 6050, Dept 7400, Fargo, ND 58108-6050

Contact NCI for pricing and inquiries

	AACC Method or noted	Minimum Sample Size (g)
Sample Analysis (Price and sample size based on duplicate analysis)		
Ash	8-01.01, 8-03, 8-12	100
Moisture	44-15A	4
Protein	46-30	2
Test Weight	55-10; FGIS	1000
1000 Kernel Weight		1000
Kernel Size Distribution		1000
Falling Number (milling included)	56-81B	15
Color (Minolta CR-310) milling not included		300
Texture Analysis (TA-Xtplus Texture Analyzer)		
Semolina Speck Count (Visual)		650
Granulation (Ro-tap)	66-20	105
Granulation (Hosokawa)		200
Gluten Index (Includes Wet Gluten)	38-12	25
Starch Damage (SD Matic)	76-33	100
Water activity		
NIR seed and flour analysis per hour (minimum 1 hour)		
Nutrition Facts Panel by Database	ESHA Database	
Total Fiber (Method Dependant)		
Crude Fiber		
Peroxide Value	AOCS Cd- 8-53	100
Specific Gravity		
Trypsin Inhibitor	22-40	50
Isoflavones		50
pH (in triplicate)	02-52.01	50
Fatty Acid Profile	AOAC 996.06	100
Free Fatty Acids	AOCS Ca5a-40	100
Emulsification capacity (Beverage)		50
Foaming capacity (Beverage)		50
Water binding capacity (Beverage)		50
Amino Acid Profile (Method dependant)		50
Solvent Retention Capacity (SRC) (hourly rate, min 1 hour)	56-11.02	100
Total Fat		10
Refractive Index	AOAC 921.08	5
Starch Assay (Price and sample size based on single analysis)		
Total starch (per sample; minimum of 5 samples)	76.13	50
Resistant starch (per sample; minimum of 5 samples)	32-40.01	50
Amylose (per sample; minimum of 5 samples)	Megazyme K-AMYL	50
β-glucan (per sample; minimum of 5 samples)	Megazyme K-BGLU	50
Starch Gelatinization	Megazyme K-SDAM	20
Rheological Analysis (Price and sample size based on single analysis)		
Mixograph (10 g bowl)	54-40A	50

Farinograph (50 g or 300 g bowl)	54-21	1kg
Extensograph	54-10	300
Mixolab	54-60	100
Alveograph	54-30.02	1000
Rheofermentometer		100
Rapid Visco Analyzer	76-21.02	20
Differential Scanning Calorimetry	Food Chem. 2019, 295, 579-587	10
Grape and Fruit Analysis		
HPLC Organic Acid Panel		
Total Phenolics (FC method)		
YAN (ammonia and amino N)		
Pasta Quality Evaluation (Price and sample size based on duplicate analysis)		
Color (Minolta)		500
Cooking Test (Firmness, Cook Time Cooked Weight, Cooking Loss)	66-50.01	100
Bake Lab		
Bread Baking - Up to ten formulas per day		
Bread Quality Analysis (Texture, loaf volume, loaf weight, C-cell, crumb color)		
C-Cell (per sample)		
Bakery Products - Up to Ten Formulas per day		
Food Product Development (per hour)		
Prototype Food Quality Analysis (Per hour; texture, tear test, spread, etc)		
Sensory Panel Analysis		
Per hour charge for design, training, sensory, and reporting		
Product Consultation		
Product and process consultation (can be applied to processing fee)		
Extrusion Processing		
DEMACO Single screw extruder; 150 # minimum sample size		
Wenger twin screw extruder; minimum sample size depends on product		
Canning		
Product Retort (up to 75 standard units)		600
Sample Preparation		
Milling		
Grain or seed cleaning, per hour - Carter Day Dockage Machine		
Grain Cleaning for Pilot mill - per day		
Buhler Lab Mill MLU202 - per hour, 10 # minimum sample size		
Hammer Lab Mill(Fitzmill) - per hour, 10# minimum sample size		
Liquid Nitrogen per hour		
Stone Milling, per hour		
Benchtop milling, per sample		
Pilot Flour Milling - per day - 100# minimum sample size		
Grain Pearling per hour - 5# minimum sample size		
Oilseed Processing and Analysis		
Soybean - Soymilk Production and Evaluation, per sample (yield, color)		2kg
Soybean - Tofu Production and Evaluation, per sample (yield, color, texture)		2kg
Fermented Soy Products - Miso, Natto, Tempeh		
Electrophoresis - Soy proteins per sample	(1-5 samples)	20
	6-50 samples)	
	(51+ samples)	
Oilseed Hexane Extraction (Armfield) per day		

Oilseed Expeller (Komet) per hour
Packaging and/or handling (per hour)
NCI Feed Production Center
Feed Production (per day)
Handling/Bagging Fee per short ton
Bag Cost per bag
Tote Cost per tote

¹ *Prices are subject to change based on complexity or changes to the project and will be communicated to client.*

The NCI can't guarantee success of project development based on various ingredient and processing factors.

Other services may be available or coordinated by NCI upon request

Products produced at NCI are not intended for human consumption due to food safety requirements.

The NCI commonly works with food allergens and will not claim to be allergen-free