

QTA® WHEAT SOLUTIONS



Rapid analysis for the wheat industry without capital investment

Utilizing infrared technology, Eurofins QTA provides rapid, on-site testing solutions specifically for the wheat industry. QTA's expertise in model development delivers accurate and reliable results for multiple parameters - all in a 90 second test cycle.

Eurofins QTA is part of the Eurofins Scientific global network. With over 20,000 employees in more than 200 laboratories across 39 countries, Eurofins Scientific leads the world in the field of environmental laboratory testing and is a global market leader in agrosience, genomics, and central laboratory services.

Benefits of wheat analysis with Eurofins QTA

- **Fast and easy to use with minimal training**
- **Rapid analysis of multiple parameters**
- **One central model set for multiple user sites**
- **Nondestructive, no sample preparation**
- **Extensive reporting, CofA, and data services**
- **Mitigation of on-site traditional chemical validation needs**
- **QTA handles all model validations and updates**
- **24/7 live technical support**

Material	Trait	Range
Wheat	Moisture	7-22%
Wheat	Protein	7-19%
Wheat	Alsen Identification	0-100%
Wheat Flour	Amylose	0.35-26
Wheat Flour	Ash	0.26-0.86%
Wheat Flour	Protein	11.2-17.2%
Wheat Flour	Moisture	6.97-21.5%
Winter White Wheat	Test Weight	380-401 gm/0.5L
Winter White Wheat	Falling Number	310-385 s
Wheat Midds	Moisture	7-15%
Wheat Midds	Protein	10-24%
Wheat Midds	Fat	1-7%
Wheat Midds	Fiber	5-15%