

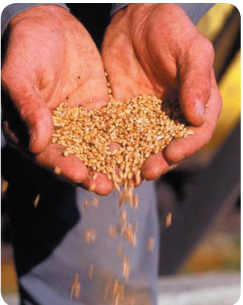
Milling and Baking Analytical Services



In 1943, James Doty established Doty Laboratories, an industry leader in analytical services for milling and baking properties of wheat and flour, dough rheology, and physical and chemical testing. In 1980, Doty Laboratories joined forces with Intertek, giving us one of the most unique analytical testing services available. Today, Intertek is one of the world's leading inspection and testing companies offering milling and baking analytical services to some of the world's largest Millers and Exporters.

The Milling and Baking Analytical Services that Intertek can offer are:

- Farinograph
- Alveograph
- Extensigraph
- Amylograph
- Mixograph
- Cookie Bake Testing
- Pup Bake Testing
- Sponge and Dough Bake Testing
- Protein
- Wet Gluten (Hand Wash and Machine Wash)
- Dry Gluten
- Stability
- Falling Number
- W Value
- Zeleny



By trusting your milling and baking analytical needs to Intertek, you will be able to ensure that your wheat and flour meets your requirements and the requirements of your customers. You should not accept anything less than the best quality product tested by Intertek. Please let us know how we can help you.

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