

**ZONGULDAK BÜLENT ECEVİT UNIVERSITY ENGINEERING FACULTY
DEPARTMENT OF FOOD ENGINEERING ANALYSIS COST LIST**

NATURE OF WORK	COST (TL) EXCEPT FOR VAT
Moisture Analysis (gravimetric)	120/sample
Moisture Analysis (infrared)	120/sample
Starch Analysis (qualitative)	100/sample
Total Acidity Analysis	120/sample
Acidity Analysis for Dairy Product (SH)	120/sample
Salt Analysis (Mohr method-titrimetric)	170/sample
Sugar Analysis (Lane-Eynon)	180/sample
Vitamin C Analysis (titrimetric)	170/sample
Diagnosing Milk with Mastitis	120/sample
Hydrogen Peroxide Test for Milk	120/sample
Thousand Grain Weight	60/sample
Determination of Foreign Matter	60/sample
Broken Grain Determination	60/sample
Defect Detection	60/sample
Determination of Wet Gluten in Flour (hand washing method)	100/sample
Determination Dry Gluten	100/sample
Determination of the Amount of Substance Passing to Water in Pasta	120/sample
Density (pyknometric)	80/sample
Determination of Saponification Number in Oils	150/sample
Determination of Amount of Soap	150/sample
Peroxide Number Analysis in Oils	70/sample
Peroxide Number Analysis (In products whose oil will be extracted)	130/sample
Determination of Raw Fiber	150/sample
Measurement of pH	40/sample
Total Mesophilic Aerobic Bacteria Count	200/sample
Total Mold and Yeast Count	200/sample
Total Coliform Count	200/sample

Fecal Coliform Count/Search	200/sample
<i>Staphylococcus aureus</i> Count	200/sample
<i>Salmonella</i> Search	400/sample