



APPROVED BY:

Chairman of the Board of Directors  
"SPC GF named after A.I. Barayev" LLP,

Savin T.V.

« 04 » April 2024

021601, RK Akmola region,  
Shortandy district, Nauchnyi set., 15, Barayev str.  
Phone number: +7 (71631) 2-30-29  
e-mail: [tsenter-zerna@mail.ru](mailto:tsenter-zerna@mail.ru)  
[www.barayev.kz](http://www.barayev.kz)

### Price List

for commercial services of the Analytical Center  
for determining the quality of soil and crop production

Accredited in the system of subjects of accreditation of the Republic of Kazakhstan in accordance with the requirements of GOST ISO/IEC 17025-2019 "General requirements for the competence of testing and calibration laboratories" No. KZ.T.03.1538 dated June 18, 2020

No.	Determinable indicators	Cost of analysis of one sample, tenge
<b>Soil</b>		
1	Mobile phosphorus (Machigin, Chirikov)	2000,0
2	Mobile potassium (Machigin, Chirikov)	1000,0
3	Nitrate nitrogen	2000,0
4	Organic matter (humus)	2000,0
5	Mobile sulfur	2000,0
6	Labile humus	6000,0
7	Group content of humus	7000,0
8	Solid (determination of salinity degree)	3000,0
9	Aqueous migrate (determination of salinity type)	7000,0
10	pH (aqueous, saline)	1000,0
11	Determination of Total carbon (Primacs)	5000,0
12	Determination of total nitrogen by Kjeldahl method	5000,0
13	Selection of one soil sample by an automatic sampler with GPS fixation	5000,0
14	Registration of the test report	500,0
<i>Travel expenses, accommodation and fuel are paid at the expense of the customer, depending on the distance of the trip</i>		
<b>Grain crops</b>		
1	Moisture (MA-45, Sartorius), Aquamatic	2000,0
2	Natural weight	1000,0
3	Type composition	700,0
4	Organoleptic properties	700,0
5	Gluten quantity ST of the RK	3000,0
6	Gluten quality	
7	Nitrogen (protein) content by Kjeldahl method	3500,0
8	Moisture (dry matter)	1500,0
9	Fat (extraction method)	3000,0
10	Fibre	2500,0
11	Ash	2500,0
12	Carotenoid pigments, carotene	3200,0
13	Baking trial small loaves	5000,0
14	Alveograph (grain milling, specific work of bakery dough elasticity, p/l)	5000,0
15	Falling-number	3000,0
16	Farinograph (grain milling, VPS, bakery dough resistance to kneading)	5000,0
17	Weight per 100 kernels	700,0
18	Weed and grain admixture (wheat)	1000,0
19	Grain hardness GOST	1000,0



20	Grain hardness ICC	1500,0
21	Quantity of gluten ISO, gluten index (Glutomatic)	5500,0
22	Weight separation	800,0
23	Preparation of samples for testing	800,0
24	Protein express method on the analyzer	2000,0
25	Quantity of gluten express method on the analyzer	2000,0
26	SDS - subsidence	2000,0
27	Amino acid content of proteins	25 000,0
28	Starch content by polarimetric method	3 000,0
29	Triticum durum (grain milling, making pasta, determination of their commodity and technical properties)	10 000,0
30	Registration of the test report	500,0
<b>Oilseed crops</b>		
1	Preparation of samples for testing	800,0
2	Organoleptic properties	700,0
3	Moisture (MA-45, Sartorius)	2000,0
4	Impurities content of oilseeds	2000,0
5	Oil content express method	2000,0
6	Fat (extraction method)	3500,0
7	Acidity	2500,0
8	Weight per 100 kernels	700,0
9	Huskness	2500,0
10	Acid number of the oil	2500,0
11	Fatty acid composition of the oil	2500,0
12	Nitrogen (protein) content by Kjeldahl method	3500,0
13	Amino acid content of proteins	25 000,0
14	Registration of the test report	500,0
<b>Leguminous crops</b>		
1	Preparation of samples for testing	800,0
2	Organoleptic properties	700,0
3	Protein express method on the analyzer	2000,0
4	Protein content by Kjeldahl method	3500,0
5	Hoodness	4000,0
6	Determination of tannins	2500,0
7	Cooking assessment	2500,0
8	Nitrogen (protein) content by Kjeldahl method	3500,0
9	Amino acid content of proteins	25 000,0
10	Starch content by polarimetric method	3000,0
11	Registration of the test report	500,0
<b>Feed crops</b>		
1	Preparation of samples for testing	800,0
2	Organoleptic properties	700,0
3	Moisture (dry matter)	1500,0
4	Fat (extraction method)	3000,0
5	Fibre	2500,0
6	Ash	2500,0
7	Carotene	3200,0
8	Nitrogen (crude protein) content by Kjeldahl method	3500,0
9	Free-nitrogen extract, exchange energy, feed units, digestible protein	500,0
10	Amino acid content of proteins	25 000,0
11	Registration of the test report	500,0
<b>Cereal crop</b>		
1	Nitrogen (protein) content by Kjeldahl method	3500,0
2	Moisture (MA-45, Sartorius)	2000,0
3	Fat (extraction method)	5000,0
4	Fibre	2500,0
5	Ash	2500,0
6	Carotenoid pigments	3200,0
7	Moisture (dry matter)	1500,0
8	Weight per 100 kernels	700,0
9	Grain unit	1000,0
10	Size and alignment	1000,0
11	Husk content	1000,0

12	Cooking assessment	2500,0
13	Starch content by polarimetric method	3000,0
14	Amino acid content of proteins	25 000,0
15	Registration of the test report	500,0
<b>Microbiology testing</b>		
1	Phytopathological analysis of seed material and grain of agricultural crops (analysis for latent infection with phytopathogenic fungi and general contamination with epiphytic microorganisms)	30000,0

Head of the Analytical Center  
for determining the quality of soil and crop production



K.K. Kunanbayev