

## Electronic Lab Notebook (ELN) Entry

**Technician Name:** Emily Saunders

**Date:** 2025-03-15

**Batch ID:** WHT-HRS-4522

**Sample Type:** Hard Red Spring Wheat

**Analysis Performed:** Moisture & Protein Content

**Instruments Used:** Analytical Balance (ML204), Oven (UN55), NIR Analyzer (FOSS 1241)

**Start Time:** 09:15 AM

**End Time:** 11:40 AM

**Observations:** Sample was finely ground before analysis. Moisture oven temperature held stable at 105°C throughout.

Initial sample weight: 5.032g | Final weight after drying: 4.410g

Moisture calculated: 12.35% (within spec).

Protein reading via NIR: 13.6% (well above minimum threshold).

**Notes:** Results consistent with vendor report. No deviations observed. All readings logged in ELN and verified by technician.

**Reviewed By:** Mike Skelley, QA Analyst

**Review Date:** 2025-03-15