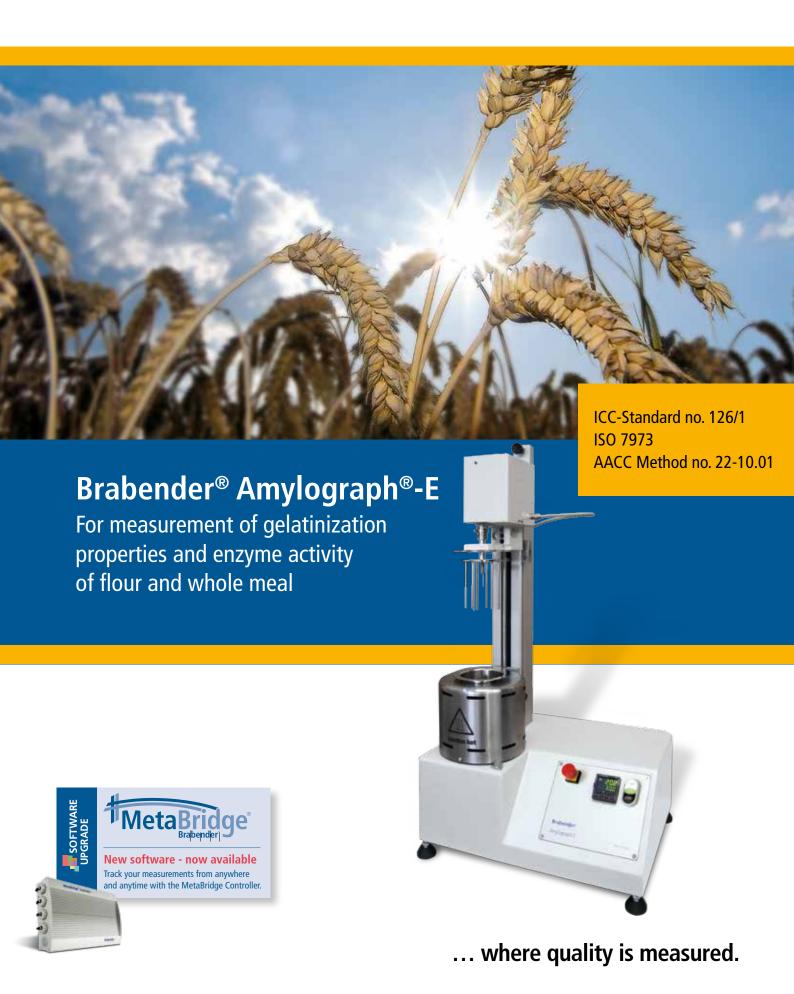
# Brabender



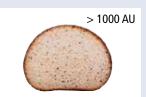
# Amylograph-E



The baking properties of flour depend on the gelatinization of the starch and on the enzyme activity ( $\alpha$ -amylase) in the flour. The Amylograph-E analyzes wheat, rye, maize, and rice flour and enables

- Assessment of the flour quality
- Suitability of the flour for various applications
- Measurement of the baking characteristics of flours
- Assessment of special flours
- · Control of enzyme addition

# Influence of the enzyme activity ( $\alpha$ -amylase) on the bread quality



430 AU



240 AU



110 AU



#### **Principle**

A suspension of flour and distilled water is heated with a constant heating rate of 1.5° C/min within a rotating bowl. Depending on the viscosity of the suspension, a measuring sensor reaching into the bowl is deflected. This deflection is measured as a function over time, i. e. vs. temperature, and recorded on-line.

#### **Evaluation:**

- Beginning of gelatinization [°C]
- Gelatinization maximum [AU]
- Gelatinization temperature [°C]

### **Advantages**

The use of the **Amylograph-E** provides the following advantages:

- Shape of curve provides additional information
- During the test the influence of enzymes can be observed
- Reference curve
- USB operated

## **Special software**

- Data correlation program:
   Up to 10 curves can be shown and evaluated simultaneously within one chart
- Universal evaluation profiles: Beside the standard evaluation with peak viscosity, own evaluation profiles can easily be programmed and used. These profiles can include for example areas, peaks, fixed points, drops, etc.

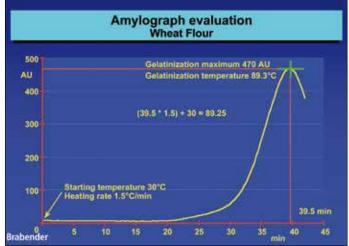
#### **Further Method**

AACC method No. 22-12.01

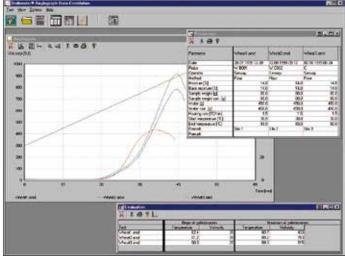


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Amylogram



Data correlation program

Amylograph-E	
Mains connection	230 V; 50/60 Hz + N + PE; 2.8 A 115 V; 50/60 Hz + PE; 5.6 A
Heating rate	Standard: 1.5° C/min adjustable 0.13.0° C/min
Sample volume	approx. 550 ml
Speed	75 min <sup>-1</sup>
Dimensions (W x H x D)	560 x 890 x 430 mm
Weight	approx. 30 kg net



Brabender agencies all over the world.

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