

- Easy handling
- Time-saving
 - Fast test execution (1-10min)
 - Detection of inappropriate material makes further tests redundant
- Material saving
 - Small sample size: ~3-10g
 - No production losses due to use of inappropriate material
- Assurance of good flour and end product quality

Benefits

Brabender®

... where quality is measured.



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GlutoPeak®

Rapid method for the measurement of gluten quality



Application

What does it measure?

The GlutoPeak® measures the aggregation behaviour of gluten, for the purposes of describing its baking properties.

Why is this important?

- Gluten is responsible for the elasticity and extensibility characteristics of dough
- Stretching and elastic properties of gluten give information about flour quality and the suitability for a given purpose
- Recognition of drying and heat damage on flour and dry gluten

An investment that pays off

The Brabender® GlutoPeak® enables quick and simple grain and flour quality checks and helps to determine the optimum material price

Example:

Wheat quantity supplied per ship	1,600 t
Price of elite wheat	168 €/t
Price of bread wheat	152 €/t
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Difference	16 €/t

An investment that pays off

Incorrect assessment of grain / flour quality and processing properties
(16 €/t * 1,600 t)

= 25.600 €

Note: Favourable processing properties of grain / flour are not only determined by the protein content