- Compliance with international standards for testing flour quality
- Practice-oriented test procedure:
  - Gentle heating up from 30°C → 93°C
  - Recording of the full enzyme activity
  - No deactivation of enzymes before recording
  - Heating rate similar to the crumb inside the bread
- Guaranteed high flour and end product quality:
  - Prediction of the flour's baking characteristics
  - Well-aimed addition of enzymes
- No production losses due to usage of inappropriate material

Benefits

Brabender®

… where quality is measured.

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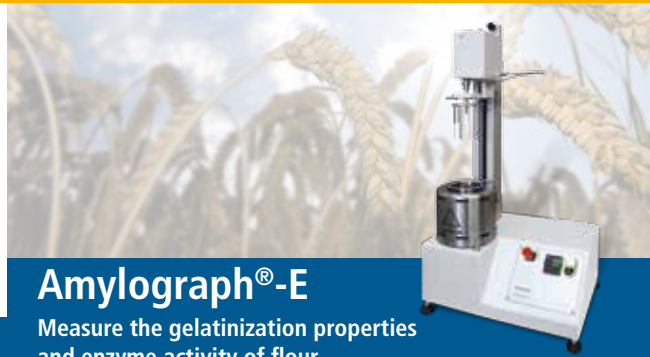

Amylograph®-E

Measure the gelatinization properties and enzyme activity of flour

Application

What does it measure?

- The starch properties
- The enzyme activity (alpha amylase)

Why is this important?

- The baking properties of flour depend on the gelatinization of the starch and on the enzyme activity (α-amylase) in the flour.
- High enzyme activity, as indicated by sprouting in wheat, produces sticky dough that can cause problems during processing and results in products with poor color and weak texture
- Flour supplied from the mill can be checked if it meets the specifications for the given application

An investment that pays off

Enzyme activity in the flour is too high – what happens?
Bread loves in the oven (without baking moulds) become too flat
Result: Bread has to be disposed → loss of production

A practical example – Initial situation:

Supplied quantity of flour	25 t (1 truckload)
Used quantity of flour till quality deviation can be detected	4,000 kg
Total quantity of dough (incl. sugar, salt, fat, yeast,…)	6,400 kg

Loss calculation:

Main ingredient: flour (0.25 €/kg at 3,000 kg):	1,000 €
Other ingredients: sugar, fat, salt, yeast, baking improvers,…	250 €
Total loss (not including wasted personnel, production and disposal costs)	1,250 €

An investment that pays off

Lost turnover:
The sales value of baking products is – depending on the product – between 5 and 10 times higher than the costs for the raw material used in production
x 5 = 6,250 €
x 10 = 12,500 €

Related questions:

- What to do with the rest of the poor quality flour?
- Was the flour bought at a too high price?
- Loss caused by production downtime