

- Compliance with international standards for testing flour quality
- Practice-oriented test procedure
 - Simulation of production steps
 - Mode of functioning of microorganisms and enzymes are described
- Guaranteed high flour and end product quality
- No production losses due to usage of inappropriate material

Brabender®

... where quality is measured.

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Benefits

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Extensograph®-E

Measure the extensibility and resistance to extension of dough



Application

What does it measure?

- The extensibility and resistance to extension of dough
- Dough characteristics (e. g. gas holding capacity)
- Bakery product volumes

Why is this important?

- Gluten strength and bread-making characteristics of flour can be determined
- Flour supplied from the mill can be checked if it meets the specifications for the given application
- Influence of flour additives like ascorbic acid, enzymes (e.g. proteinases), and emulsifiers can be made evident
- Cost and product optimization

An investment that pays off

Dough resistance to extension is too low – what happens?

Dough pieces are too long after production and do not fit into the baking moulds. Result: Dough 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:	3,000 kg
Total quantity of dough (incl. sugar, salt, fat, yeast,...)	4,800 kg

Loss calculation:

Main ingredient: flour (0.25 €/kg at 3,000 kg):	750 €
Other ingredients: sugar, fat, salt, yeast, baking improvers,...	200 €
Total loss (not including wasted personnel, production and disposal costs)	950 €

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

$$x 5 = 4,750 \text{ €}$$

$$x 10 = 9,500 \text{ €}$$

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