

### Quality assurance

- Compliance with international standards
- Optimization of flour quality
- Constant product quality

### Cost saving

- Saving flour in production
- Minimizing production losses

### Best profit

- Optimal flour price
- More baking products

## Benefits

# Brabender®

... where quality is measured.

**Brabender® GmbH & Co. KG**

Kulturstr. 49-51 · 47055 Duisburg · Germany

Phone: +49 203 7788-0

food-sales@brabender.com

www.brabender.com



## Farinograph®

The standard instrument for measuring flour quality

## Contact us

## Application

### What does it measure?

- The flour water absorption of gluten-containing and gluten-free flours
- The kneading characteristics of dough

### Why is this important?

- Estimation of the optimum water amount for a flour to form a dough
- Prediction how a flour will react in different stages of production and baking
- Definition of flour specifications for a given purpose
- Assurance of stable product quality

## Benefit for a flour mill using the Farinograph®

### Initial situation:

- Production of flour per day 50 t
- Price of wheat flour in Germany approx. 0.32 € per kg

### Profit calculation:

- With Farinograph tests higher water absorption of 0.3 %
  - Because of this better quality 0.005 € per kg more
  - 50,000 kg flour
- ⇒ 250 € more turnover per day  
⇒ 75,000 € after 300 days

## Benefit for a bakery using the Farinograph®

### Initial situation:

- Consumption of flour per day 50 t
- Bread price in Germany approx. 2.00 € per kg

### Profit calculation:

- With Farinograph tests higher water absorption of 0.3 %
  - 50,000 kg flour = 150 kg more water  
= 150 kg more baking products without additional costs
  - 150 kg more bread
- ⇒ 300 € more turnover per day  
⇒ 90,000 € after 300 days