

Brabender®



ICC-Standard no. 126/1
ISO 7973
AACC Method no. 22-10

Brabender® Amylograph®-E

For measurement of gelatinization
properties and enzyme activity
of flour and whole meal



90
YEARS
MADE IN GERMANY

... where quality is measured.

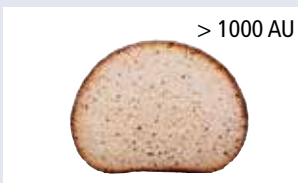
Amylograph®-E



The baking properties of flour depend on the gelatinization of the starch and on the enzyme activity (α -amylase) in the flour. The **Amylograph®-E** measures 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 (α -amylase) on the bread quality



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 viscosity 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

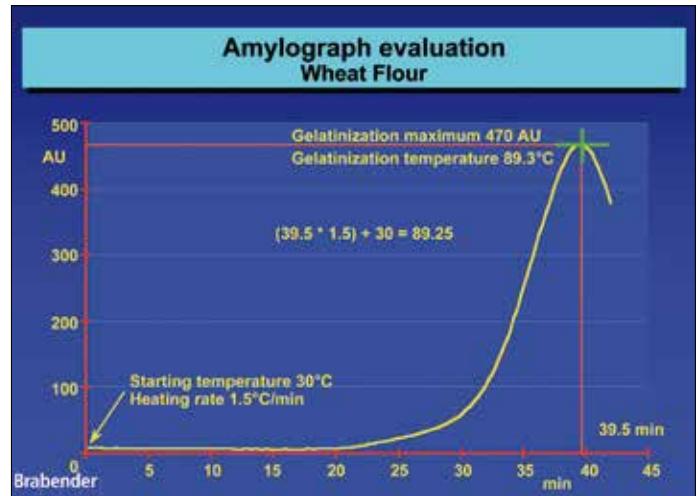
Special software

- **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.

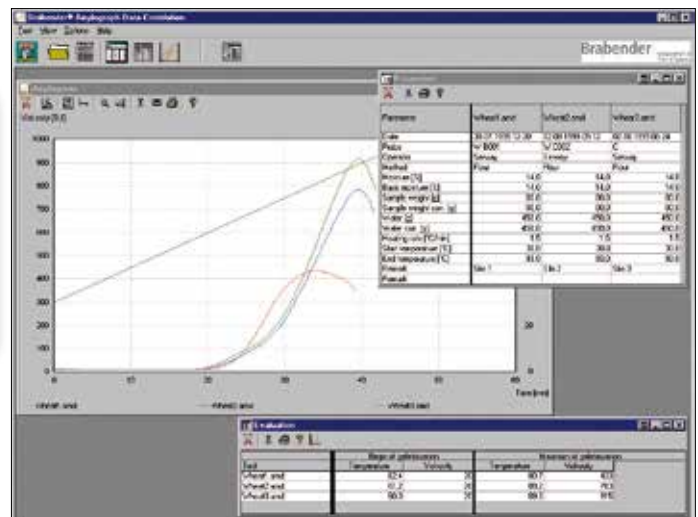


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Amylogram



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 0.1...3.0° C/min
Sample volume	approx. 550 ml
Speed	75 min ⁻¹
Dimensions (W x H x D)	560 x 890 x 430 mm
Weight	approx. 30 kg net



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