



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

Amylograph-E

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



... 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

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]

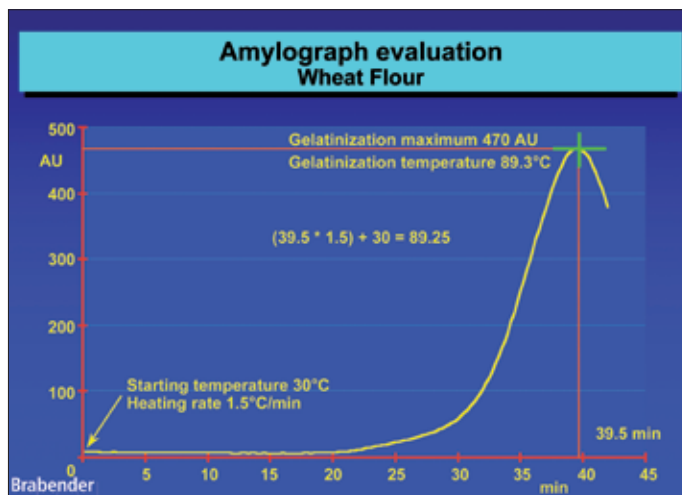
Advantages

The use of the **Amylograph-E** provides the following advantages:

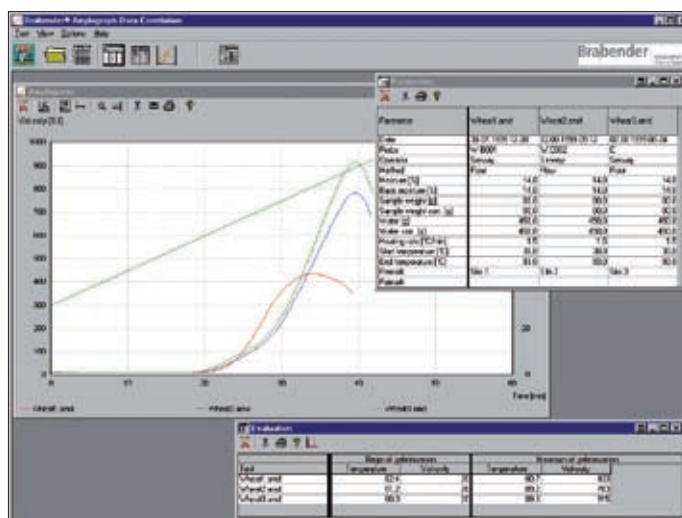
- Shape of curve provides additional information
- During the test the influence of enzymes can be observed
- Reference curve
- USB operated

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.



Amylogram



Data correlation program

Amylograph-E	
Mains connection	1x 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	Standard 75 min ⁻¹ , adjustable 0-300 min ⁻¹
Dimensions (W x H x D)	490 x 890 x 400 mm
Weight	approx. 30 kg net



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