

Brabender[®] Amylograph[®] -E

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

ICC-Standard no. 126/1
ISO 7973
AACC Method no. 22-10.01
AACC method No. 22-12.01



Brabender[®]
... where quality is measured.

Brabender[®] 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 analyzes wheat, rye, maize, and rice flour and enables

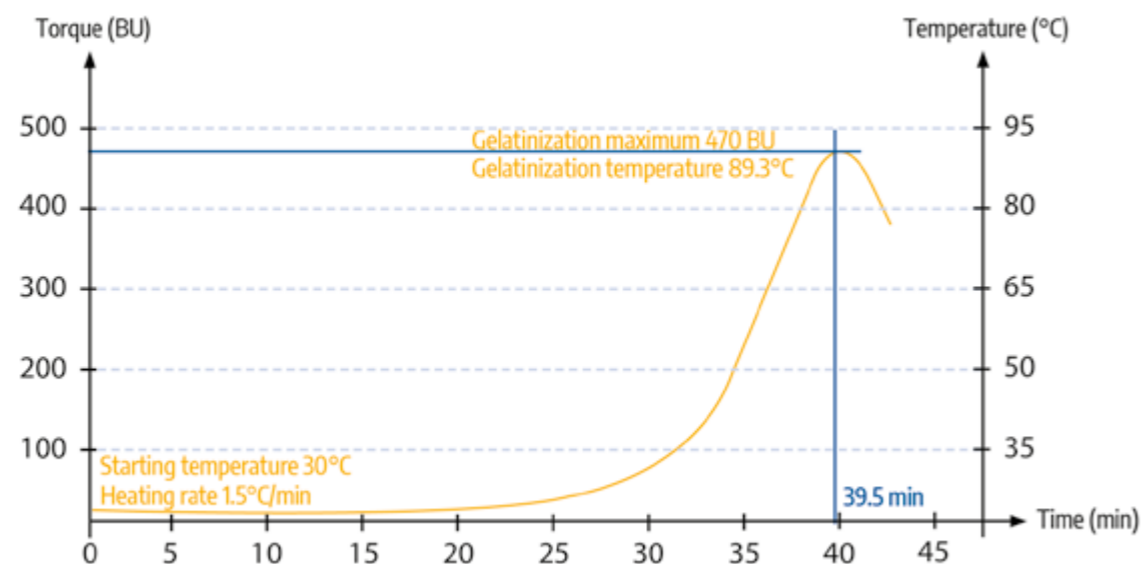
- Assessment of the flour quality
- Suitability of the flour for various applications
- Measurement of the baking characteristics of flours
- Assessment of special flours
- Control of enzyme addition

The 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 a function over time, i. e. vs. temperature, and recorded on-line.

Evaluation:

- Beginning of gelatinization [°C]
- Gelatinization maximum [AU]
- Gelatinization temperature [°C]

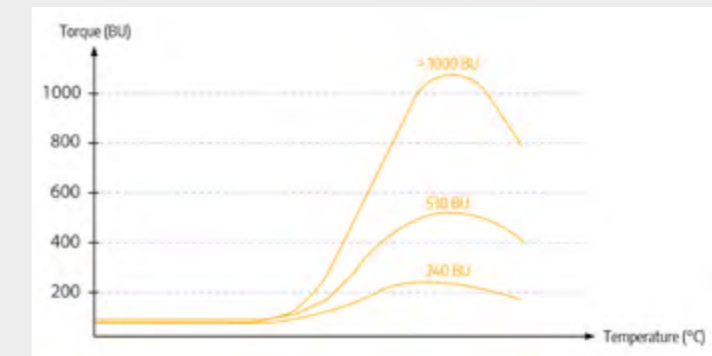


Amylogram



Advantages

- Quality control according to international standards
- Comprehensive picture of enzyme activity
- Monitoring of the influence of enzyme addition
- Development and usage of own evaluation profiles besides standard evaluation with peak viscosity
- Correlation of up to 10 curves with data correlation program



Data correlation



> 1000 AU



430 AU



240 AU



110 AU

Technical Data

- Mains connection: 230 V; 50/60 Hz + N + PE; 2.8 A
115V; 50/60 Hz + PE; 5.6 A
- Heating rate: Standard: 1.5°C/min
adjustable 0.1...3.0°C/min
- Sample volumen: 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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... where quality is measured.