



## Smart Workflow

The intelligent way to work using interlinked Brabender® solutions

Where quality is measured

# Smart Workflow

You benefit from the automatic transfer of data between Brabender instruments that identify one other as part of the Smart Workflow setup. Taking measurements using Smart Workflow, which is based on Brabender MetaBridge software, is efficient, easy and also saves daily lab routine time.



## GlutoPeak®

A fast method of measuring gluten quality in milled cereal products – Rapid Flour Check provides a fast and accurate water absorption forecast: (< 5 Min.)

Automatic data transfer ensures the Farinograph-TS starts testing automatically.



## Farinograph®-TS

If the GlutoPeak data matches, a titration curve is no longer required. The Farinograph-TS, with new automatic dosing system Aqua-Inject, measures water absorption and kneading properties even under user defined conditions.

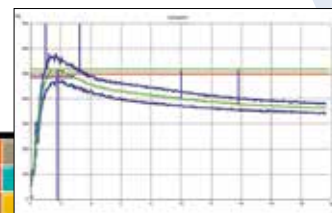
Automatic data transfer ensures the Farinograph-TS starts testing automatically.



## MT-CA

The MT-CA measures the moisture content of samples, which has a direct impact on the sample quantities required for various laboratory measurements. When linked to the Farinograph-TS in a Smart Workflow setup, it automatically calculates the appropriate sample quantity to be weighed.

All the data collected by the MT-CA, GlutoPeak and Farinograph-TS (test lists, status overviews) is stored in a centralized database.



You can set up an efficient network of instruments and users by applying web-based Brabender MetaBridge software – at any time and irrespective of your location.

Existing Brabender instruments with inbuilt USB connections can be upgraded by adding the MetaBridge Controller.

## Benefits

- Time savings
  - Rapid, simultaneous access to multiple instruments
  - Automatic data transfer
- Optimized testing processes
  - Automated transfer of data and results
- User friendliness
  - Link to LIMS (Laboratory Information and Management System)
  - Industry 4.0 interfaces
- Cost savings
  - More efficient processes
  - Quicker availability of measurement results

## Bakery Example:

What is the optimum quantity of water required to produce your dough and your high-quality end product? Enhanced addition of water delivers cost reductions and has a positive impact on the quality of your bakery products.

## How Smart Workflow functions in this example:

First of all flour moisture is important for determining the water absorption properties of a flour, and in lab tests this is usually 14 percent. In reality however different flours have different moisture contents. In the Smart Workflow setup the Brabender MT-CA moisture tester delivers the actual moisture content to the Brabender Farinograph-TS, which calculates the flour sample weight required. If the expected water absorption figure is not known, then the GlutoPeak also provides an initial accurate estimate. The Aqua-Inject feeding system, which is connected to the Farinograph then adds the required quantity of water by means of automatic titration. This Smart Workflow setup consisting of MT-CA, GlutoPeak and Farinograph-TS enhances testing processes and stores the data centrally – even in existing LIMS systems.



Find out more



Watch videos



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