

Starch

ViscoQuick / Viscograph-E®

Measure the gelatinization properties of starch and products containing starch. Temperature measurement within the sample. Programming of speed profiles.

ViscoQuick: Analysis of the viscosity of flours, starches, suspensions, liquids, viscous and pasty products. Compact and robust design with integrated heating and cooling system. Short measuring time, small sample sizes.



Brabender

As a leading supplier for the food and chemical industries worldwide, **Brabender** develops, manufactures and distributes instruments and equipment for the testing of material quality and physical properties in all areas of research, development and production.

In the food area, **Brabender** offers a broad range of instruments for sample preparation and quality control, especially for the milling and baking industry.

Extruders



Food extrusion on a laboratory scale

- Single and twin screw extruders
- Stand-alone or modular solutions
- Throughput 0.1-25 kg/h

TwinLab-F 20/40: Stand-alone twin screw extruder with web-based software and individual configuration options (engine power, liner design and more)

Visit our web site or contact us directly to find the optimum instrument for your special application.

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Food Quality Testing with Brabender® Test Instruments



NEW

- ViscoQuick
- TwinLab
- MetaBridge®
- Farinograph®-TS
- MT-CA
- Quadrumat® Junior

... where quality is measured.

Sample preparation

NEW Quadrumat® Junior / Quadrumat® Senior

Precision laboratory mills for production-like flour samples. Testing of milling properties and yield. New, easy-to-clean design with easy removable round sifter and larger drawers for flour and bran.



Grain Reception



NEW Moisture tester MT-CA

Electronic and fully-automatic moisture tester for grain, flour, tobacco and other materials using the drying oven principle with moving air.

The Brabender 3-Phase-System

NEW Farinograph®-TS

The worldwide standard instrument for measuring flour quality. New modularly designed version with compact housing.

Optional:

- Aqua-Inject: Automatic water dosage system
- FarinoAdd-S300: Add-on for the Measuring Mixer S300 for analyzing gluten-free flours



Extensograph®-E

Test the stretching behaviour of dough and its baking characteristics.

Amylograph®-E

Measure the gelatinization properties and enzyme activity of flour and whole meal.



Gluten quality

GlutoPeak®

Rapid method for measuring gluten quality, providing a rheological fingerprint of the flour sample tested.



**Rapid Flour Check
Rapid Gluten Check**
New methods available

Rapid Flour Check

- Fast determination of wet gluten, protein content, water absorption and w-value with one test
- Test time less than 5 min
- Sample weight 9 g

Rapid Gluten Check

- Quick quality check of dry vital gluten
- Sample size: 2,10 g vital gluten, 4,41 g solvent)
- Test time max. 13 min.

Software

NEW MetaBridge®

Web-based software solution for a cross-platform and cross-location access to measurement readings recorded by **Brabender** instruments. Simplifies operation by new and optimized measurement, evaluation and administration functions.



In accordance with our quality demand, many of our test instruments fulfil international standards and methods of the ICC, AACC and ISO. Please, check back with us for further details.