

Measure of starch damage in flour



Simple

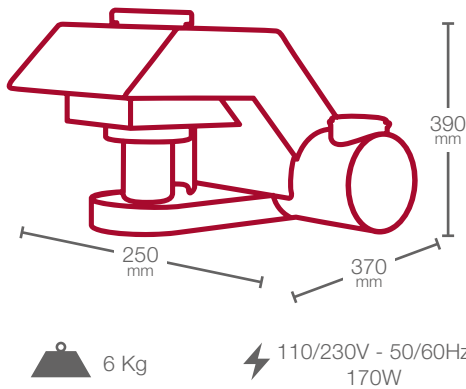
- Fully automated analysis, enzyme-free, using one gram of flour

Fast

- Results in less than 10 minutes

Reliable

- Reproducible and standardized measurement



Test time : **8 minutes**
Operator time : **2 minutes**

Compliant with

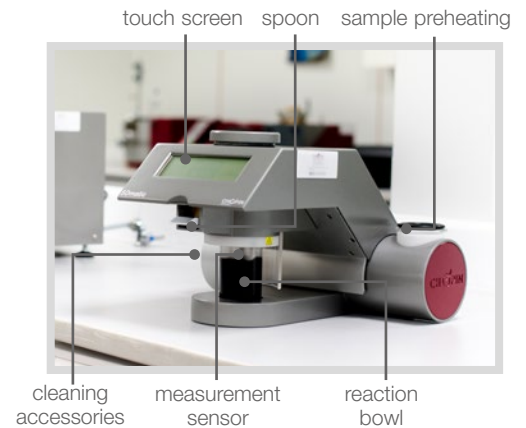
NF V03-731; AACC 76-33.01; ICC 172/1; FTWG N°24; ISO 17715 : 2013

Measurement principle

The SDmatic measures iodine absorption in a diluted flour suspension. How fast the iodine is absorbed by the starch depends on how damaged it is.

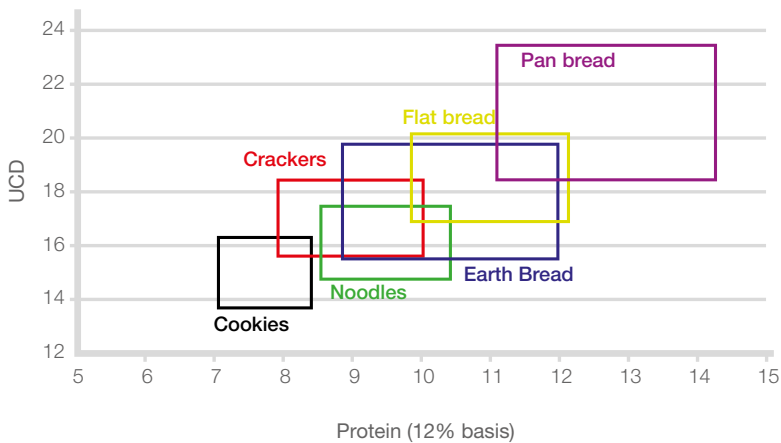
The main applications

- Fine tuning of the mill : checking the alignment and condition of cylinders.
- Increasing dough yield (by adjusting water absorption during mixing).
- Adjusting dough stickiness.
- Optimizing the volume, color and shelf life of finished products.



Type of products

There is an optimum starch damage content for every product.



Benefits

Versatile

- Easy to compare versus enzyme-based methods : simultaneously displays various measurement units.

Flexible

- The SDmatic adapts to your needs. The calibrations can be customized with the help of CHOPIN Technologies Applications Laboratory.

Accurate

- The SDmatic is more accurate than other existing methods

Method	Measurement range	Precision
SDmatic	12 - 28 UCD	+/- 3 %
AUDIÉRIER	10 - 18 %	+/- 7 %
AACC	4 - 9 %	+/- 13 %
FARRAND	14 - 45 units	+/- 18 %

