

**QUALITY  
CONTROL  
FOR**

**GRAINS  
&  
FLOUR**



**BASTAK**  
instruments

# Resistograph



# Resistograph





# The Resistograph

- Resistograph helps to determine the dough rheology properties by a resistance method.
- Ideal Baking results by determination of the rheology of the dough
- Test your flour improver before using.
- 21st century most cutting-edge technologies



# The Resistograph

- Results are applicable for real baking process.
- User friendly and dynamic.
- Comply with the international standard methods.





Instrument can be used for the following applications:

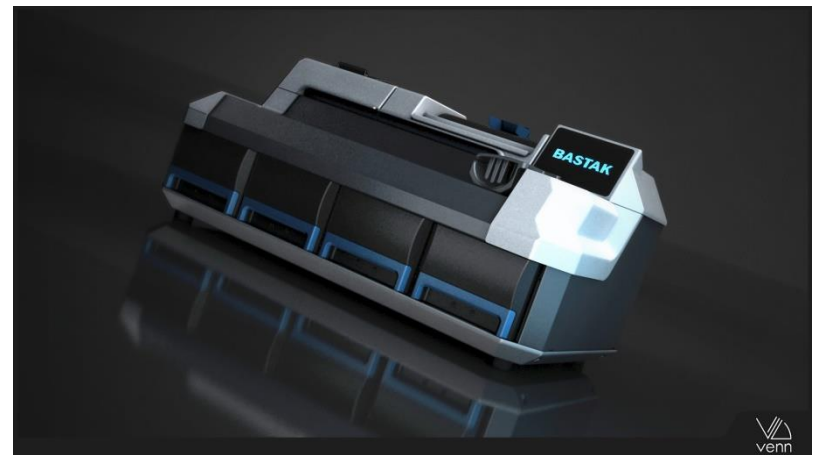
- Grains
- Flour
- Gluten
- Pasta Products
- Dough





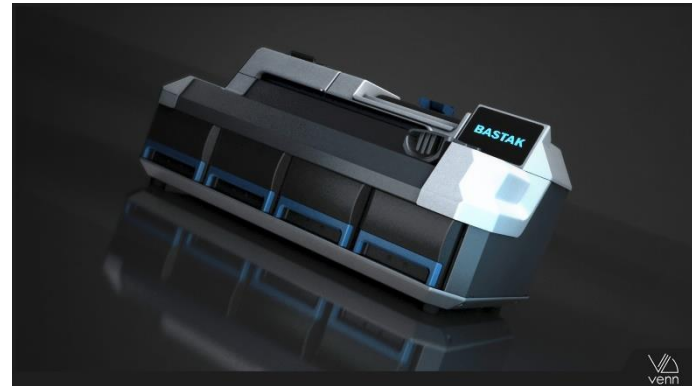
## Results that can be indicated by the instrument:

- Viscoelastic properties
- Enzyme activity
- Sprouting
- Dough stability
- Dough development time
- Dough softening
- Elasticity
- Gluten content
- Gluten strength



## Related fields:

- Flour Milling
- Bakeries
- Brewing industry
- Cereal farmers
- Grains Dealers
- Starch factories
- Confectionery /snacks factories
- Feed mills and Feed factories



# RESISTOGRAPH



## Norm

- The dough should be created in the Absogarth and then rounded and stretched out in the by using the Resistograph, then the dough will be put in the fermentation cabinet in the resistograph for a certain time on a certain temperature, and then by using the hook of resistograph the dough will be put under the resistance test until it tears, the resistance will be measured by the latest and most sensitive technologies and converted into graphic chart, to determine the energy of the dough.

## Main use

- dough examinations for achieving best stretching results
- On the basis of recorded resistograph, reliable information on rheological dough properties – and therefore later baking results – can be determined. Recognise and determine the effects of flour additives, such as for example enzymes or ascorbic acid, and flexibly adapt the short methods to your own particular application



# RESISTOGRAPH

