

**QUALITY
CONTROL
FOR**

**GRAINS
&
FLOUR**



BASTAK
instruments

Absograph 500



ABSOGRAPH 500





The Absograph 500

- Comply with the world standards.
- User friendly, made with care that makes it requires little maintenance.
- Temperature control of the kneading Container.
- Upon to user use settings changeable by user.
- 21st century most cutting-edge technologies
- 0-200 rpm adjustable speed



The Absograph 500



Instrument can be used for the following applications:

- Grains
- Flour
- Gluten
- Pasta Products
- Dough
- Starch



Results that can be indicated by the instrument:

- Flour Water absorption
- Viscoelastic of the dough
- Dough constancy and stability
- Dough evolution time
- Dough softening
- Baking behavior
- Gluten index



Related fields:

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



ABSOGRAPH



Norm

- The instrument kneads the flour by using two rotating spiral knives, so the knives faces resistance from the dough, depending on the dough properties, the resistance will be measured by a very accurate seismic analyzer tool, and then a unique coded software invert the incoming data into a graphic chart that makes the data easy to understand and analyze.

Main use

- The Absograph 500 allows users to understand and analyze
- water absorption of the flour
- kneading properties of the flour by following the international standards and norms

