

# *FLOUR QUALITY CONTROL SYSTEMS*



**AmyloScan<sup>®</sup>**

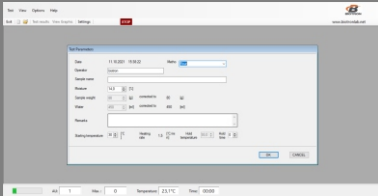
# AMYLOSCAN

AmyloSCAN ICC-Standard No. 126/1 and AACC Method No. 22-10 are used to determine the gelatinization properties and enzyme activity of flour, whole wheat flour, rice flour, rye, barley and corn.

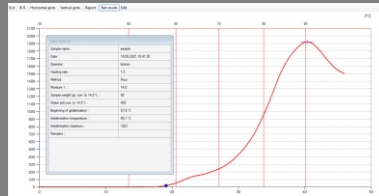
The suspension prepared with 80 g of flour sample and 450 ml of distilled water is heated in a rotating vessel at a constant temperature increase of 1.5°C /min. Viscosity values of the sample as a result of constant 1.5°C /min heat increase between 30°C and 93°C time against the graph.

- \* The AmyloSCAN allows the evaluation of flour quality and the suitability of flour for various applications.
- \* AmyloSCAN provides information about the temperature range and degree of gelatinization of starch.
- \* It allows us to accurately measure enzyme activity (amylases) in wheat, rye, corn and rice flour.

- . Advanced software
- . Easy to use
- . Constant 1.5°C/min between
- . 30°C and 93°C heat rise
- . Graph and values of enzyme activity
- . Working with 80 g sample



AmyloScan Software



AmyloScan Graphic

In accordance with the standards of flour sample

- Gelatinization start temperature [°C]
- Maximum gelatinization value
- Gelatinization temperature [°C]

It is used for detection.



#### AmyloScan®

Speed / Speed profiles 75 RPM  
Mains connection 220 V 50 Hz  
Dimensions(W x H x D) 450 x 340x 990 mm  
Weight approx. 25 kg

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#### MANUFACTURER:



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