

QUALITY CONTROL OF WHEAT AND FLOUR

RHEOFERMENTOMETER

The Chopin Rheofermentometer predicts rising qualities of yeast raised dough and monitors effect of various additives. The data collected simultaneously on the expansion of the dough and gas release enables final quality of the baked products to be predicted easily. Dough conditioners, additives, and yeast samples can be compared to those in use, and ingredient replacements evaluated. Built-in memory for 5 curves, color printer for graphing tests, Windows based software for networking and archiving data. Fermentation times from 1 to 24 hours. Temp from 3°C above ambient to 40°C are possible. Power: 220V, 1PH, 50/60Hz. Dims. 1.2m L x 0.4m D x 0.6m H. Bench space: 1.2m, Net wt. 23 Kg, Ship wt. 28 Kg.



Rheofermentometer F3 **No. RHEO-F3**

RAPID FT ANALYZER

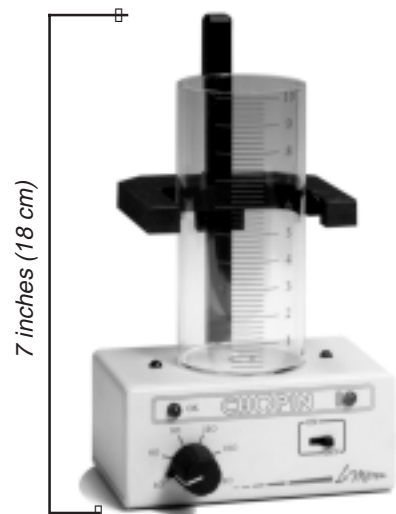
The Chopin Rapid FT Analyzer determines the level of mechanically damaged starch in wheat flour in less than 10 minutes. A rapid and simple test, it allows the user to verify the level of starch damage in flour. The level will vary with the intrinsic wheat properties of hardness and variety, as well as with the way it is ground in the mill. Increased starch damage will improve bread volume and quality up to a point, but will cause dough to become sticky if taken too far. RFT is used to stay within the optimum range needed for each type of product being manufactured. The methodology is based on the principle of iodine absorption as reported by Medcalf and Gilles (Cereal Chemistry 42, 546-557, 1965). Current intensity is measured after a carefully controlled reaction of flour with iodine, and this value is inversely proportional to the starch damage level. 110/220V (switchable), 1PH, 50/60 Hz. Dims. 0.33m L x 0.8m H x 0.5m H. Bench space: 0.75m, Net wt. RFT, 19 Kg, Printer, 4 Kg. Ship wt. RFT 25 Kg, Printer, 5 Kg.



Rapid FT Analyzer **No. RFT**
 Thermal Printer for RFT **No. DPU411**
 Plain Paper Printer for RFT **No. IDP562S**

MITRON

The Chopin Mitron is a valuable yet inexpensive tool for bakers or production managers, used to optimize the proofing of dough for baked products. Its name in French means "baker's boy", ready to assist the baker. Principle is based on use of an infrared beam to track development and proofing of 25 grams of dough. This allows two important evaluations: fermentation volume, and leavening level over a set time. It provides an exact measure of increase in dough volume while proofing and signals visually and audibly when pre-selected height is reached inside cylinder. Placed directly into the proofing chamber, it tells when proper time for baking has been reached. It was designed to aid artisan and industrial bakers to make a perfect loaf each time. Using the timer included, yeast or flour samples can also be evaluated for leavening level over time. These estimates can be very useful when receiving new flour or yeast shipments, confirming their quality prior to introduction to the process. Operates on one 9V battery (Not included) Dims. 11 cm L x 8 cm D x 18 cm H. Net wt. 0.25 Kg, Ship wt. 0.50 Kg.



Mitron **No. MITRON**