



## DAMAGED STARCH ANALYSER - Y41



### Advantages:

- Easy to operate
- Rapid analysis (less than 10 minutes)
- Reliable results
- Fully automatic test
- Amperometric method
- No addition of enzyme
- Direct control from touchscreen LCD
- Less bench space

**DAMAGED STARCH ANALYSER - Y41**

Damaged Starch Analyser is based on working with an amperometric method in order to measure the starch damage in flour samples. The device measured the amount of iodine absorbed by starch granules in a diluted flour suspension with special solution. The test performs 1 g of flour sample approx. in 7 minutes. The necessary iodine is generated by the special probe of the device in order to determine the iodine absorbtion. Test results are expressed as % of the iodine absorbtion. The more absorbtion of the iodine means more damaged starch.

**Technical Specifications:**

**Dimensions :** 335 mm x 400 mm x 280 mm

**Energy :** 220 V AC, 50 - 60 Hz

**Net Weight :** 12 Kg

**Main applications of the measurement of damaged starch are;**

- \* Quality control of the flour
- \* Control the settings of the rollers in the mill
- \* Improve dough yield by adjusting water absorption ratio
- \* Adjust the stickiness of the dough
- \* Optimize the final product quality in terms of volume, color and shelf life.

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