


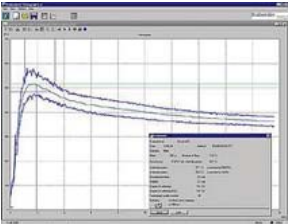
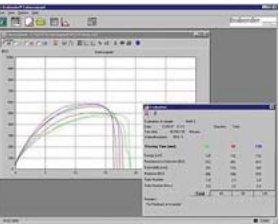
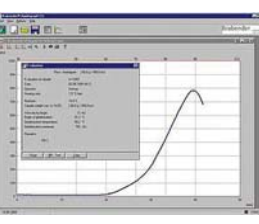


CWB **3-Phase Conception of Baking**
farinograph® - extensograph® - amylograph

	I. Phase Dough Mixing	II. Phase Fermentation and Machining	III. Phase Oven
Nature of Method	Dynamic	Static	Dynamic
Type of Instrument Used	 Farinograph®-E	 Extensograph®-E	 Amylograph®-E
Type of Indication	Farinogram® 	Extensogram® 	Amylogram 
Information Obtained	Absorption Mixing Time Tolerance (General)	Resistance/Extensibility = Degree of Maturity	Crumb Formation Characteristics (Gelatinization Properties)

- Correction Possibilities -

In a Flour Mill	Changes in Wheat Blend	Adjustments in Chemical Maturing Agents	Mill Stream Switching and/or Malt Additions (Diastating)
In a Bakery	Changes in Absorption	Adjustment in Yeast Food	Malt Additions

