

## EBIC Flour Protein Quality Kit Procedure

### Requirements

1. Calibrated Farinograph with 300 g bowl
2. EBIC Flour Protein Quality Kit
3. Balance
4. Demi water

To establish the protein quality of flours (incl. whole meal), flour (300g) is mixed with 15g mix for *approx.* 1 min.

Demi water is added according to the ICC-standard 115 (establish the water absorption of flour on as-is basis) and 4% extra water is added to make up for the addition of the mix.

The protein quality measurements are performed in a 300g Farinograph bowl at a temperature of 26°C using demi water at room temperature. Adjust damper to obtain correct width of the curve

The quality is expressed as the total mixing time in minutes needed to reach the maximum Brabender Units in the curve.

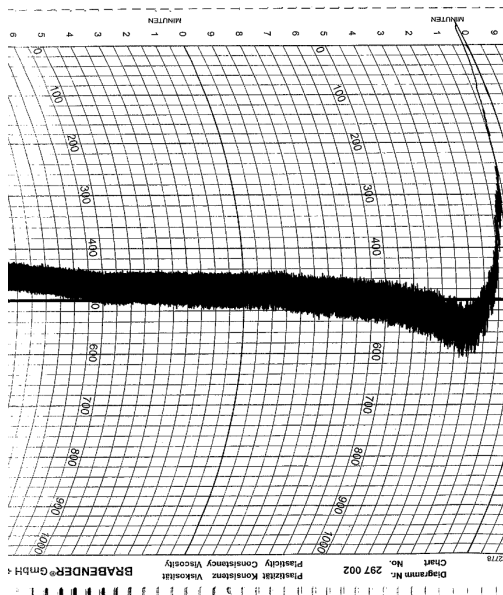
*The obtained values are guaranteed by EBIC if this procedure is used as described above.*

### Results

Standard deviation  $\leq 0.2$  min

### Farinograph curves

ICC 115 method



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