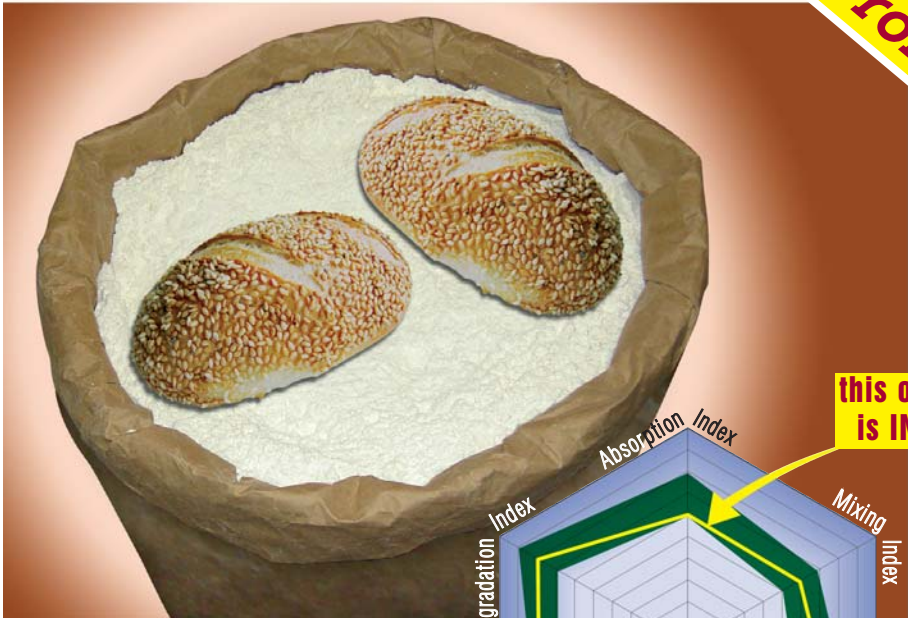
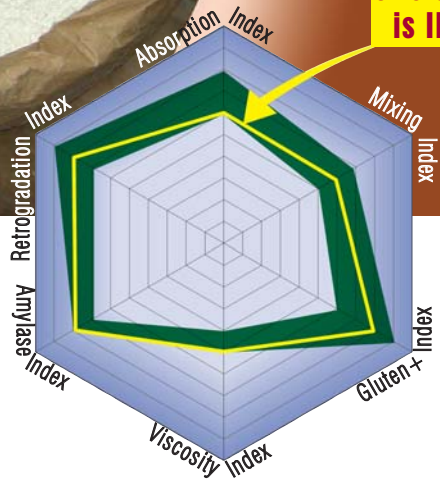


Mixolab Profiler

Is your flour "IN"?



this one is IN!



Each flour-based product requires its own specific flour profile.

The **Mixolab Profiler** entirely characterizes this profile within a range of 6 mini/maxi quality values.

In 1 single test, get the **Mixolab Index** of your flour and see if it's in the **Target Profile**.

With the Mixolab Profiler, your quality is under control



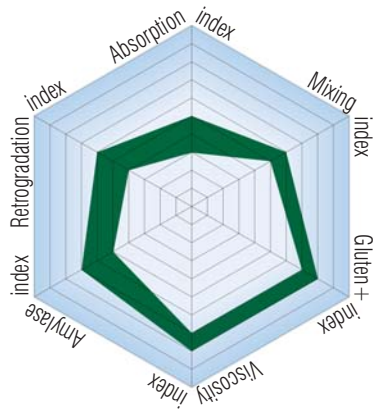
Trophées
Européain

You asked for it...

...Chopin made it!

EXAMPLES OF MIXOLAB PROFILES*

Baguette Flours

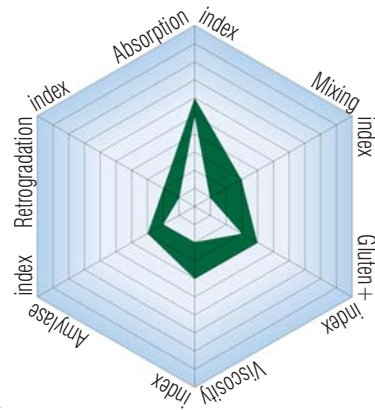


T55 baguette
Min. index
3-57-754

Max. index
5-68-876

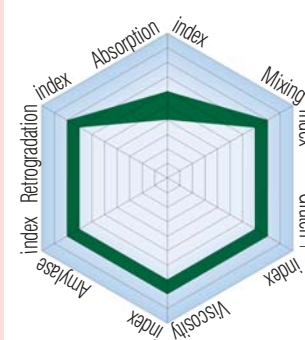
T65 baguette
Min. index
5-13-221

Max. index
6-34-432



The standard T55 flour is characterised by fairly low absorption, a good gluten index and average amylase activity. The T65 flour, richer in minerals, displays higher absorption, weaker kneading resistance and very significant amylase activity.

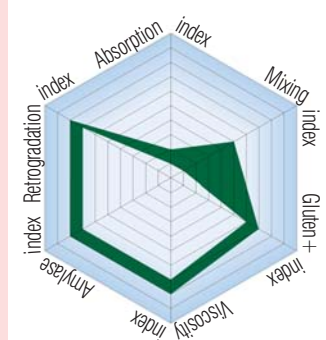
Pizza Flour



Min. index
4-77-777

Max. index
6-88-888

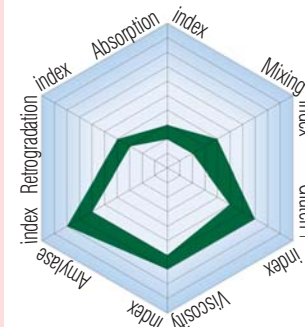
Biscuit Flour



Min. index
1-16-777

Max. index
2-57-888

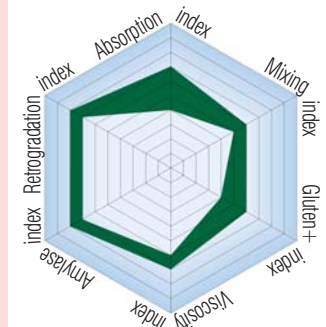
Pastry Flour



Min. index
2-25-663

Max. index
3-47-784

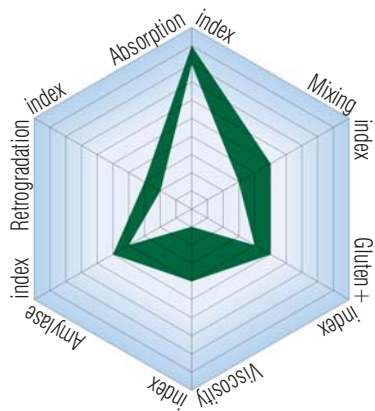
Baklava Flour



Min. index
4-54-677

Max. index
7-66-788

Flours for Pan Bread

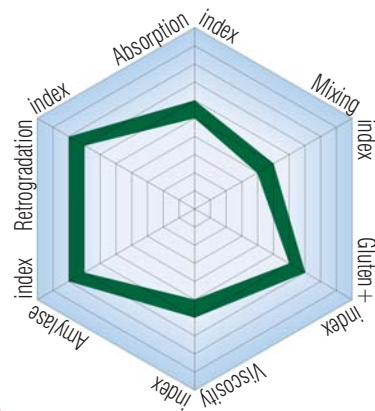


Process 1
Min. index
8-34-142

Max. index
9-55-453

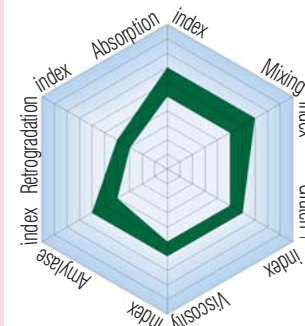
Process 2
Min. index
5-46-577

Max. index
6-57-688



This example illustrates the fact that to produce the same end product, the ideal flour characteristics essentially relies on the production process. Process 1 requires a flour with a high absorption rate and significant amylase activity whereas Process 2 requires average absorption and low amylase activity. For identical kneading behaviour, Process 2 requires a good gluten index and Process 1 needs a lower index. The Profiler adapts to all kind of production processes.

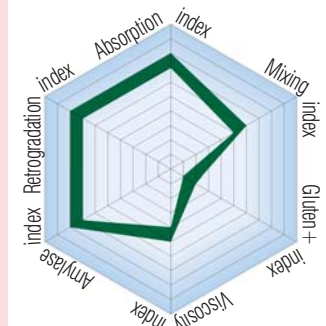
Flour for Viennese Pastries



Min. index
5-55-543

Max. index
7-76-664

Flour for Chinese Steam Bread



Min. index
7-51-477

Max. index
8-62-588

*Examples obtained using various samples. Profiles can differ depending on the production processes and the types of wheat used. This information is provided for general guidance only and is not legally binding.

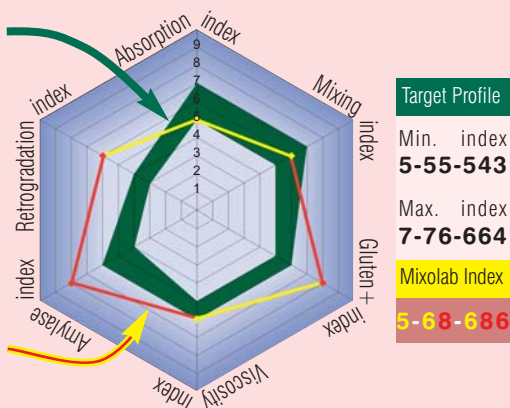
>> Characterise your flours according to their end use

The **Mixolab Profiler** conducts a thorough analysis of the flour, its components and their interactions. It is the ideal quality control tool as it enables you to comprehensively characterise the flour (on six fundamental criteria) according to its intended end use.

>> Creating, comparing, validating or improving ... made simple

Step 1 Create or choose your **Target Profile** depending on the chosen application.

The **Target Profile** of an application is a zone characterised by min/max. values, numbered from 1 to 9, on each of the 6 **Mixolab Profiler** axes. The axes represent water absorption, kneading behaviour, gluten strength, maximum viscosity, amylase activity and retrogradation.



Step 2 Measure the **Mixolab Index** of your flour and compare it with your **Target Profile**.

During the analysis of your sample, the results for each of the six indexes are displayed in real time on the **Mixolab Profiler**. You know straight away whether or not the tested sample corresponds to the profile you require.

Step 3 Accept, adapt or reorient...

If all the values of the flour **Mixolab Index** correspond to the **Target Profile** then the flour is suitable for the chosen application.

If, as in the example above, the flour **Mixolab Index** only partially corresponds to the **Target Profile** (differences in terms of gluten strength, amylase activity and retrogradation), the **Mixolab Profiler** then provides you with two options:

- 1 The **Mixolab Guide** offers you the possibility to correct the characteristics of the flour based on the deviations observed.
- 2 The **Mixolab Research Tool** looks through your database in order to locate the model profile which best matches the analysed flour enabling you, if need be, to reorient this flour through a different application or customer.