

# Falling Number

FN 1500



**THE WORLD STANDARD METHOD**  
Official Methods: AACC/No. 56-81B,  
ICC/No. 107/1, ISO/No. ISO/DIS 3093

- Benefits:**
- World Standard
  - Low Operation Costs
  - Blend Optimization
  - Officially Approved



## Falling Number



Alpha-amylase activity has great influence upon the quality of baked goods, pasta, and noodles. Sprout damage is caused by alpha-amylase, which is a naturally occurring enzyme in grain that increases in concentration during wet harvests. The Falling Number (FN) method is a fast and easy test to determine alpha-amylase activity in order to detect sprout damage. The Perten Instruments FN method is the World Wide Standard for measuring alpha-amylase activity in both flour and meal of wheat, durum, rye, barley, other grains and malted cereals.

## Falling Number 1500

The Falling Number 1500 System is a microprocessor controlled automatic single analysis system designed for simple operation. The control unit with printer and display can be set for local language. The system includes sample ID registration via keyboard or bar code reader, serial data output, altitude correction and calculation for mixing and malt addition.

## Features & Benefits

- Segregation:** Save money by avoiding of mixing sound and sprouted grain.
- Blend Optimization:** Blend grains or flours to create a product with specific characteristics.
- Easy to Use:** Confidently used by non-technical operators.
- Reliable:** Non-complex, robust design provides exceptional instrument life.
- Low Cost of Ownership:** No consumables or chemicals required.
- Altitude Correction:** Automatic recalculation of FN results.
- Calibration-Free:** The measured property is time (seconds), and no calibration is required. This saves the user time and ensures correct and reliable measurements.
- Quality Assurance:** Ensure the delivery meets the end-user specifications.
- World Standard:** Uniform reporting for grain growers, traders and processors.
- Official Approvals:** International standards and recommendations such as AACC/No. 56-81B, ICC/No. 107/1, ISO/DIS 3093.

## Recommended Accessories

- Water Dispenser:** Easily and accurately dispenses 25 ml of water.
- Cooling Tower:** Saves water and environment by re-circulating cooling water.
- Shakematic:** Automatic shaker for fast and uniform sample mixing.
- Spolett 1010:** Rapid Falling Number tube cleaner.
- Laboratory Mill 120 or 3100:** Approved hammer mills for preparation of grain.
- Falling Number Tubes:** Calibrated viscometer tubes (10 per box).
- Falling Number Stirrer:** Perten Instruments Falling Number Stirrer.
- Moisture Meter:** To determine moisture content of meal and flour.
- Balance:** With an accuracy of  $\pm 0.05$  g.

## Specifications

- Power Requirements:** 115 or 230V, 50 or 60 Hz (specify on order)
- Power Consumption:** Heat-up 1050 VA, Running 500 VA
- Dimensions (HxDxW):** Stirrer Unit 500x290x360 mm
- Net Weight:** 12 kg
- Cooling Water Consumption:** 25 l/h
- Parameters:** Alpha-amylase activity/starch properties
- Products:** Flour and meal of wheat, durum, rye, barley, other grains and malted cereals.



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