



1 | Moisture analysis

Brabender MT-CA

Multi-sample automated oven drying

2 | Flour and dough analysis

Brabender FarinoGraph

Characterization of water absorption of flour and dough rheology

3 | Dough processing and baking behavior analysis

Brabender ExtensoGraph

Characterization of dough extensibility, stretching, and processing under realistic conditions

4 | Flour viscometry

Brabender Amylograph-E

Analysis of starch properties and enzyme activity in flours

5 | Starch viscometry

Brabender Viscograph

Analysis of gelatinization properties of starch

6 | Torque viscometry

Brabender ViscoQuick

Real-time substance dosing and rapid rheological analysis under high torque

7 | Gluten quality analysis

Brabender GlutoPeak

Quality assessment during the grain receiving process

8 | Laboratory milling

Laboratory mills

Laboratory mills for precise sample preparation

9 | Polarimetry

MCP series

Specific rotation (°) and % concentration

10 | Tapped density measurement

Ultratap series

Packing and compression characteristics

11 | Microwave acid digestion

Multiwave series

Sample preparation for elemental analysis

12 | Rotation/oscillatory and powder rheology measurement

MCR series

Viscoelastic and powder flow behavior analysis, and texture measurement

13 | Particle size and distribution measurement

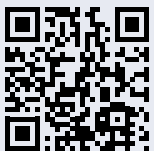
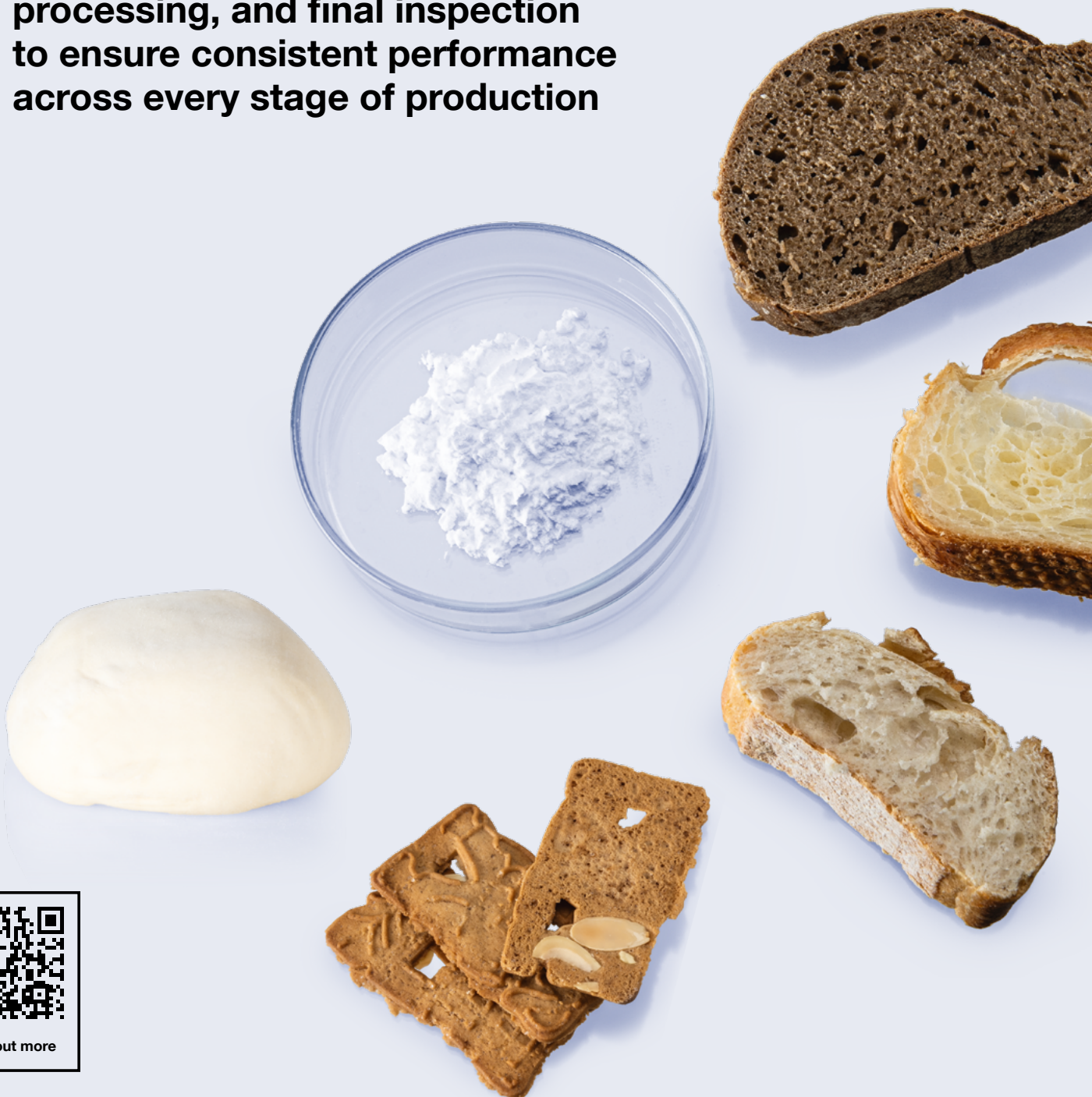
Litesizer D1A and D1F

Particle size, shape, and distribution analysis

Baked Goods Quality Analytics

Baked goods essentials

Advanced measurement solutions for R&D, quality control, processing, and final inspection to ensure consistent performance across every stage of production



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