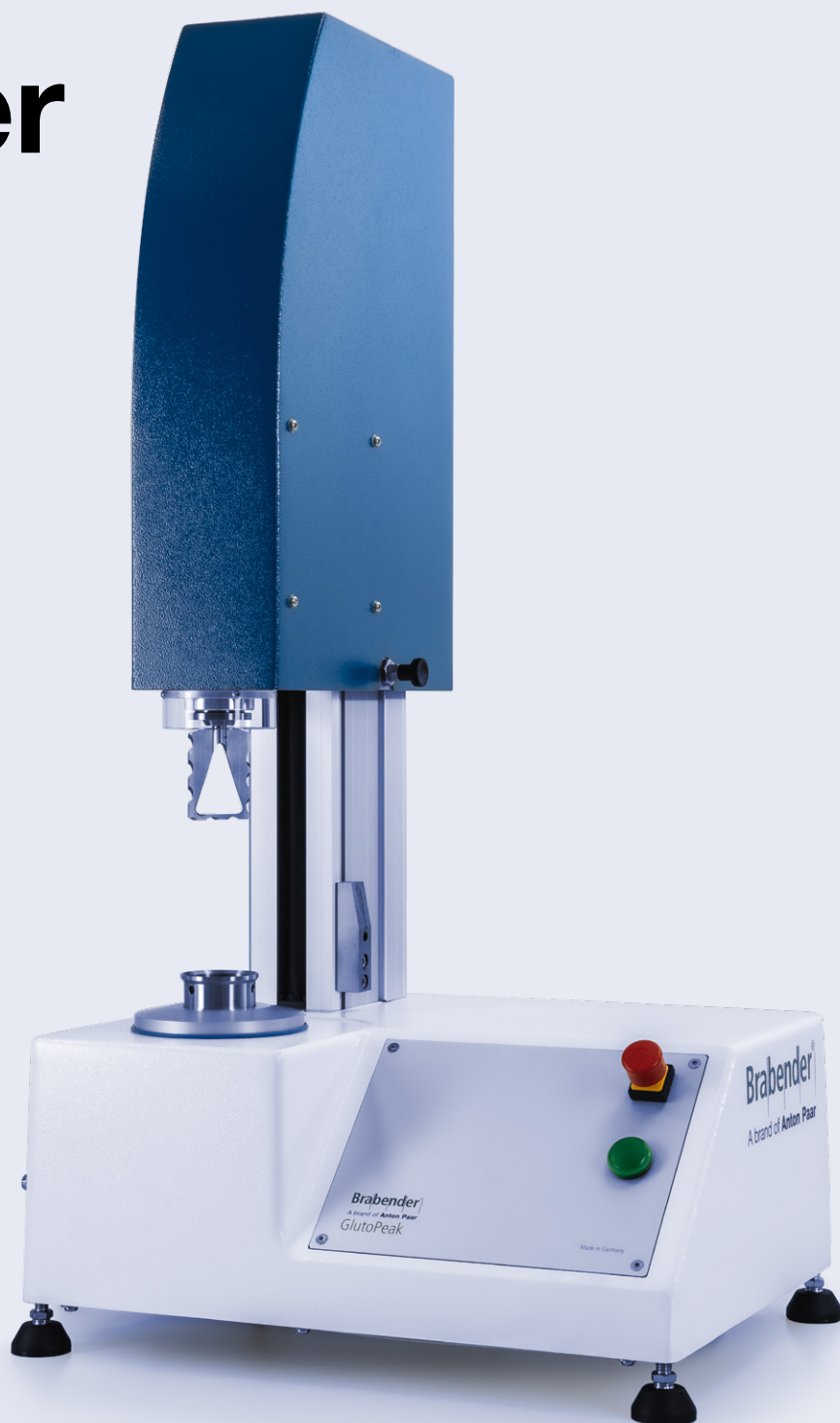


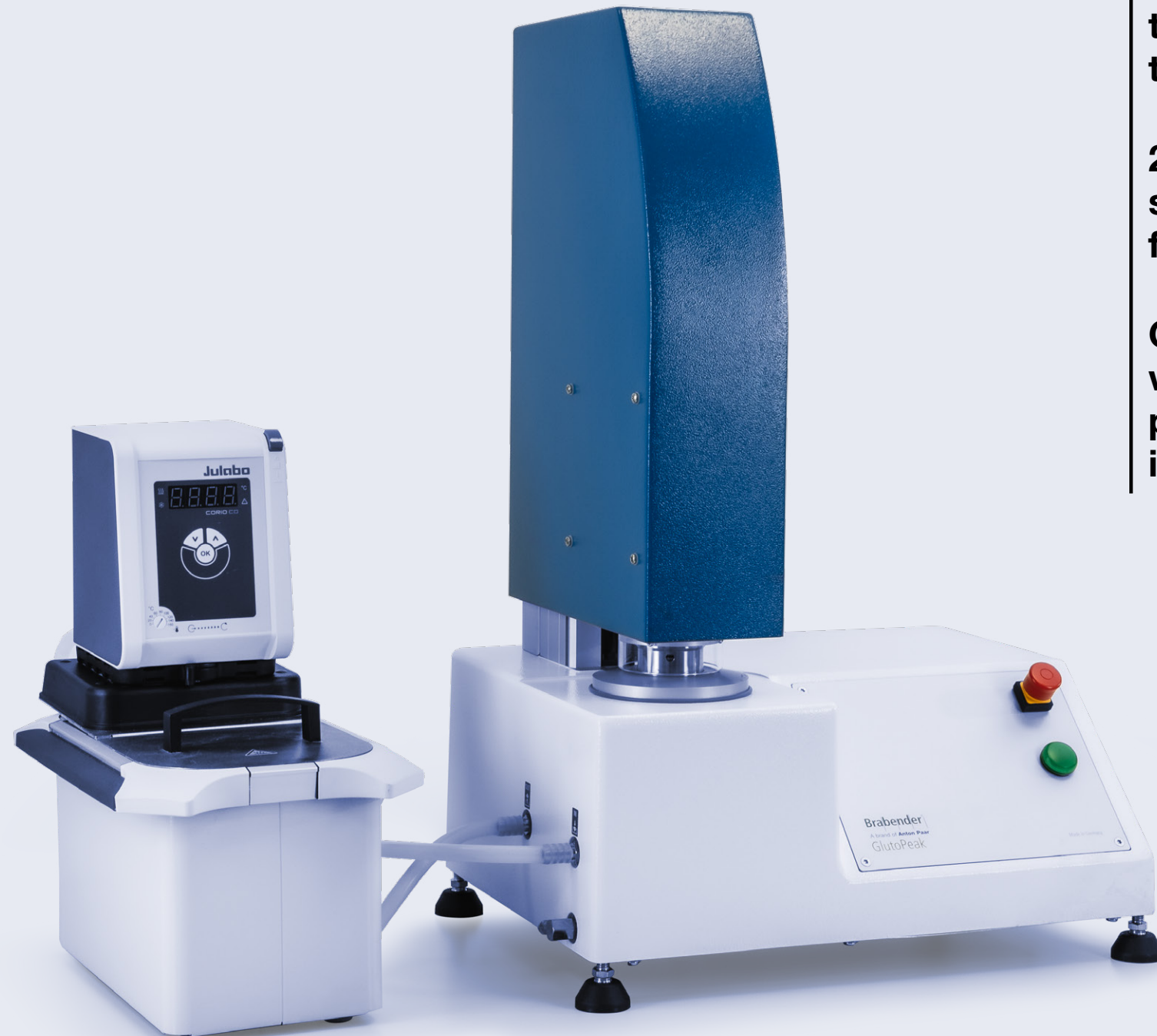
Gluten Quality Analyzer

Brabender GlutoPeak



The Fastest Route to Gluten Quality

Brabender GlutoPeak helps you understand gluten quality beyond single-index results – converting a 2.5 g to 12 g sample into a detailed torque-time curve with defined evaluation points for efficient quality assessment.



1 min to 3 min test time, with up to 10 tests per hour

2.5 g to 12 g sample size for flour or vital gluten

One torque curve with four evaluation points for in-depth insight



Find out more

Reliable gluten results in two steps

Add water, place the sample in the container, and start the run. Direct sample processing without sample transfers or sieve changes, plus minimal manual handling – including for wholemeal flour – streamlines operations and supports consistent results.

Clear visualization of gluten development and breakdown

Brabender GlutoPeak stirs flour or vital gluten at up to 3,500 rpm and records paddle resistance as torque over time. The resulting curve creates a rheological fingerprint of gluten build-up, maximum strength, and breakdown behavior.

Your gluten gatekeeper at raw material intake

Use Brabender GlutoPeak as a fast intake screen: get gluten quality data in three minutes or less, route only qualified lots to time-intensive downstream tests, and start a new run every six minutes.

See different gluten dynamics in same-index lots

Complement Gluten Index results by revealing hidden differences in gluten dynamics between lots and matching flour or vital gluten quality to the intended product.

Deeper gluten insight across applications

Application-specific methods for flour, low-protein flour, and dry gluten reveal gluten behavior and support targeted process control.



One Curve, Clear Gluten Control

- A**

Torque before maximum (AM)

Torque is measured 15 seconds before the peak. This supports early detection of sensitive flours. High values indicate rapid aggregation, while low values indicate gentler, more gradual behavior.
- B**

Peak maximum time (PMT)

This is the time to reach peak torque. It distinguishes flours with similar strength but different response behavior. Early peaks indicate a rapid response; late peaks mean a slower response and more tolerant dough.
- C**

Peak maximum torque (BMT)

This is the highest torque reached and indicates overall gluten network strength. High values indicate strong gluten for bread and pasta, while low values indicate softer systems for tender baked goods.
- D**

Torque after maximum (PM)

Torque is measured 15 seconds after the peak, indicating short-term stability after maximum development.

Brabender GlutoPeak maps gluten behavior in a single torque curve to guide product-oriented flour and gluten selection – from toast and rolls to waffles and biscuits.

- 1**

Strong gluten flour

A higher peak and later time-to-peak, together with a broad, stable plateau and gentle decline, indicate a strong, elastic network – ideal for bread, toast, rolls, and laminated doughs.
- 2**

Weak gluten flour

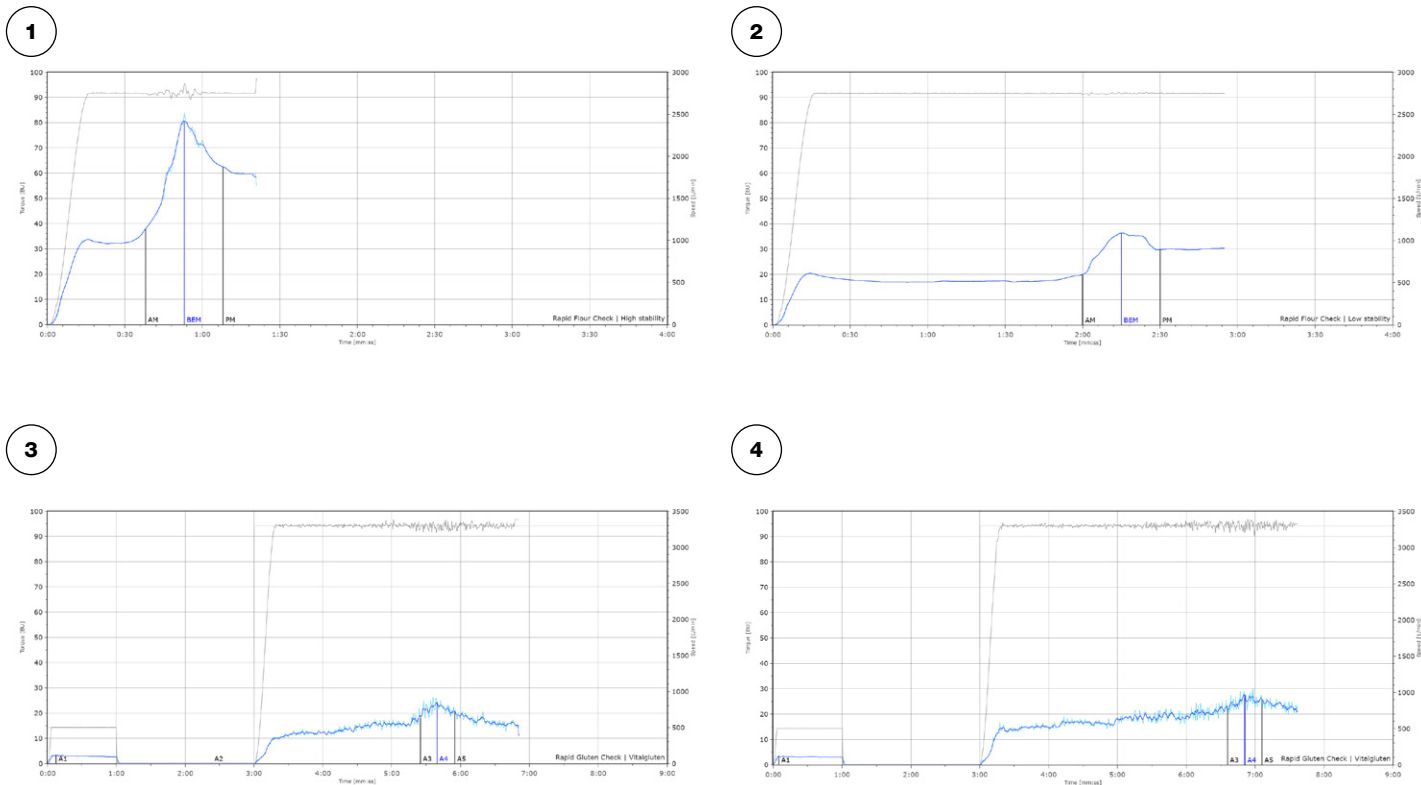
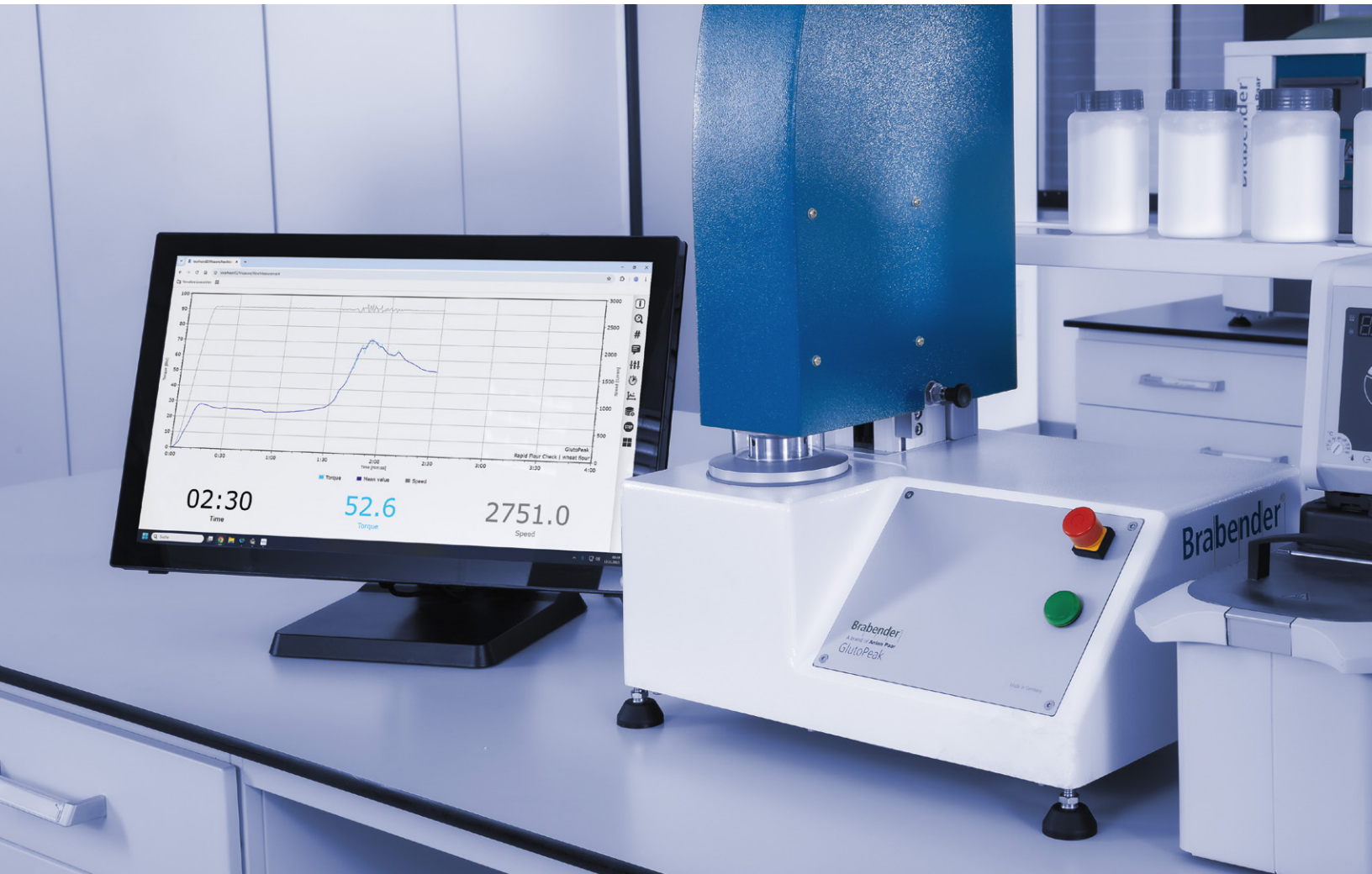
A low, early peak with a narrow shape and fast decline indicates a weak, short network with limited stability – suited to waffles, biscuits, cakes, cookies, and thin-batter pies.
- 3**

Strong vital gluten

A very high, late peak with a wide, stable crown and slow decay indicates concentrated protein strength. This increases loaf volume and improves structure in weak flours.
- 4**

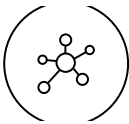
Weak vital gluten

A lower, earlier peak with a narrow crown and faster decay indicates modest protein functionality – best for waffles, biscuits, cakes, and fine-grained bakery-mix batters.



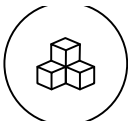
Meet MetaBridge – Meet the Benchmark

The industry-leading MetaBridge software helps you standardize operations, access results easily, and integrate data across Brabender GlutoPeak and other Brabender instruments.



Optimized workflows

- Software-guided standard workflows for consistent lab routines and reliable operation
- Predefined methods selectable with one click; methods and evaluations adaptable as needed



Connected data access

- Browser-based access to measurement data across the company network
- Connected devices transfer sample parameters automatically for reliable, seamless workflows
- Built-in feedback and remote maintenance functions to support service interactions



Seamless data sharing

- Standard exports (XLSX, CSV, and PDF) and built-in email function
- Third-party integration (e.g., LIMS or ERP) via Brabender WebAPI, shared network folders, or OPC UA



Reference-based quality control

- Reference-curve monitoring with automatic feedback on specification compliance
- Correlation tools for comparing multiple measurements and improving material understanding

Brabender GlutoPeak	
Speed profiles	Up to 3,500 min ⁻¹
PC port	USB
Mains connection	230 V / 240 V, 50 Hz / 60 Hz + N + PE, 1.25 A 115 V, 50 Hz / 60 Hz + PE, 2.5 A
Dimensions	500 mm x 940 mm x 385 mm
Weight	Approx. 32 kg



Our well-trained and certified technicians are ready to keep your instrument running smoothly.

Maximum uptime | Warranty program | Short response times | Global service network

