

Rapid Method for the Measurement of the Gluten Quality

Brabender: GlutoPeak



Brabender GlutoPeak®

Test stretching properties of baked goods, pasta products and other products containing gluten.

In a fast procedure, the Brabender GlutoPeak measures the gluten quality of whole grain, flour, vital gluten and baking mixtures. The device runs at a constant speed and takes just 1–10 minutes to carry out a measurement. The procedure is automatic, and only requires tiny sample quantities. The results provide evidence of suitability for various intended purposes.

The GlutoPeak® measures:

- Whole meal flour
- Flour (Rapid Flour Check)
- Vital Gluten
- Bake mixes

reliable and reproducible.

Technical Data

- Speed profiles: 0...3500 min⁻¹
- PC port: USB
- Mains connection: 230 V + N + PE; 50/60 Hz; 1,25 A ; 0,3 kW
115 V + PE; 50/60 Hz; 2,5 A; 0,3 kW
- Dimensions (W x H x D): 460 x 920 x 350 mm
- Weight: approx. 32 kg



Highlights

Time-saving

- Fast test execution (1-10min)
- Fast detection of inappropriate material makes further tests redundant

Easy handling

- Small sample size: ~3-10g
- No production losses due to use of inappropriate material

Material saving

Method: Rapid Flour Check

- Fast determination of wet gluten, protein content, water absorption and w-value with one test
- Test time less than 5 min
- 9 g flour and 9 g distilled water

Assurance of good flour and end product quality

Typical curves of flour for different applications

Strong gluten shows short peak times with high peaks, while weak gluten shows late aggregation peak times with low peaks or even no peaks

