

## Measures starch damage in flour



Complies  
with standards  
NF V03-731  
AACC 76-33.01  
ICC 172/1  
FTWG N°24

### Simple

*Fully automated analysis, enzyme-free, using one gram of flour*

### Fast

*Results in less than 10 minutes*

### Reliable

*Reproducible and standardized measurement*



The SDmatic calculates the ratio of starch damage in less than 10 minutes using amperometry.

## ► Measurement principle

The SDmatic measures iodine absorption in a diluted flour suspension. How fast the iodine is absorbed by the starch depends on how damaged it is.

## The main applications

- ▷ Fine tuning of the mill : checking the alignment and condition of cylinders.
- ▷ Increasing dough yield (by adjusting water absorption during mixing).
- ▷ Adjusting dough stickiness.
- ▷ Optimizing the volume, color and shelf life of finished products.

## ► Benefits

### VERSATILE

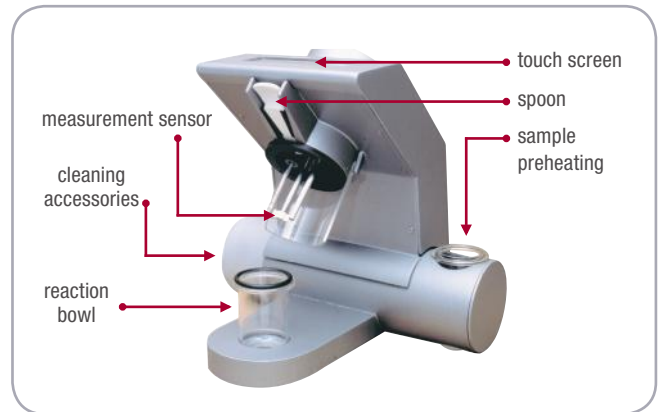
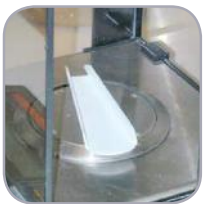
Easy to compare versus enzyme-based methods : simultaneously displays various measurement units.

### FLEXIBLE

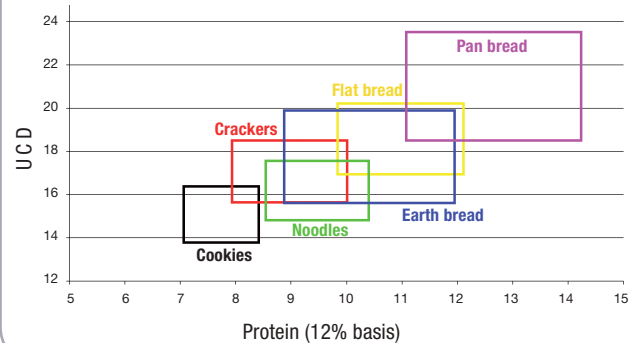
The SDmatic adapts to your needs, the calibrations can be customized with the help of CHOPIN Technologies Applications Laboratory.

### ACCURATE

Method	Measurement range	Precision
SDmatic	12 - 28 UCD	+/- 3 %
FARRAND	10 - 45 units	+/- 18 %
AUDIDIER	10 - 18 %	+/- 7 %
AACC	4 - 9 %	+/- 13%



## ▼ Types of products



There is an optimum starch damage for every product

## ▼ Technical characteristics

Power supply	110/230 VAC - 50/60 Hz
Power	170 W
Net weight	6 Kg
Dimensions (mm)	L 250 x P 370 x H 390

### Ordering information :

06200763	SDmatic
608562	Reaction bowl
06200857	Distribution spoon
SD 100/A	Strong control flour
SD 100/B	Weak control flour