

dough **LAB**

flour and dough testing

WHEN SPEED IS VITAL





doughLAB FLEXIBLE DOUGH RHEOLOGY

in an Integrated Package



doughLAB™ has been designed to meet the demands of grain, flour, milling, baking and Asian products laboratories, in fact, anyone who needs to know the rheological properties of wheat flour doughs for bread baking and other applications.

Standard applications include water absorption and mixing profile of dough using international standard methods as well as your own customised methods.

In addition, **doughLAB™** increases the amount of data you can derive with high speed/high energy dough mixing to

emulate commercial dough mixers and variable speed mixing to research a dough's response to changing stress.

doughLAB™ is a totally integrated package with water addition, temperature control and computing all in the one smart, compact instrument. To enhance the hardware package, instrument control and data analysis software are included, and to ensure that your results are reliable every time, a routine validation protocol is available.

FEATURES

FLEXIBLE

Standard and customised methods

AUTOMATED

Stored operation and data analysis routines

SAFE

Meets international standards of safety

TRACEABLE

Calibration check to satisfy ISO9000 and Quality System requirements

INTEGRATED

On-board water dispensing, temperature control and computing

APPLICATIONS

MIXING PROFILE

Dough mixing profile including development time, stability and softening

ABSORPTION

Dough water absorption

PROPERTIES

Properties of composite flours

VARIETY

Wheat, rye, triticale, durum doughs

FUNCTIONALITY

Gluten and carbohydrate functionality

ENZYME ACTIVITIES

Enzyme activities in flour

DOUGH RHEOLOGY

Dough rheology for bread baking and Asian products quality

FUNCTION AND EFFECTS

Function and effects of dough ingredients

TREATMENTS

Effects of flour treatments

NEWPORT SCIENTIFIC

PRODUCING BETTER INSTRUMENTS FOR THE WORLDS'
LABORATORIES, FACTORIES AND GRAIN ELEVATORS

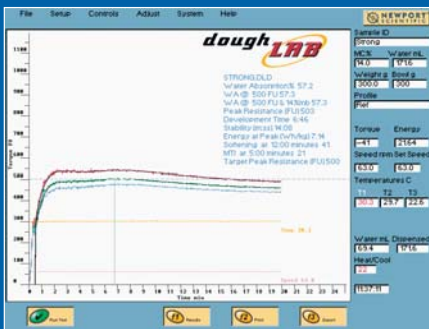
Newport Scientific is committed to its R & D program to design and produce better instruments for your laboratory, factory or grain elevator. Choose from a range of Rapid Visco™ Analysers for viscosity testing of foods, cereals and

starches, Laboratory/ Factory mills for convenient, safe and reliable sample preparation and **doughLAB™** for assessment of wheat flour dough quality and processing characteristics.

Newport Scientific's doughLAB has been designed to provide the flexibility and power demanded

by modern research and development and quality assurance laboratories.

All the instruments in the Newport Scientific range are supported around the globe by a team of distributors focussed on service and applications support.



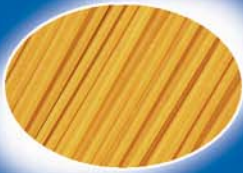
HIGH ENERGY MIXING

EMULATE COMMERCIAL MIXERS

VARIABLE SPEED MIXING

RESEARCH DOUGH RESPONSE TO CHANGING STRESS

doughLAB



FLEXIBLE DOUGH RHEOLOGY in an Integrated Package

doughLAB™

PART NUMBER 102182, 102183

SPECIFICATIONS

HxWxD 370 x 340 x 780mm

WEIGHT 65 kg

SPEED RANGE 10 – 200rpm

MOTOR TORQUE up to 40Nm

WATER DISPENSING RANGE 1 – 200mL

TEMPERATURE RANGE 20 - 60°C

TEMPERATURE MONITORING sample, bowl and water

POWER SUPPLY 240/115VAC, 3.5A, 50/60Hz

COUNTRY OF MANUFACTURE Australia

INTERFACE

Membrane keypad, RS232 serial port, VDU port, Printer port, IBM keyboard port

OPTION: MIXING CHAMBER

PART NUMBER 102267

doughLAB™ temperature controlled sample mixing chamber, including drive and mixing blades, 300g

Newport Scientific Pty Ltd reserves the right to change specifications without notice.