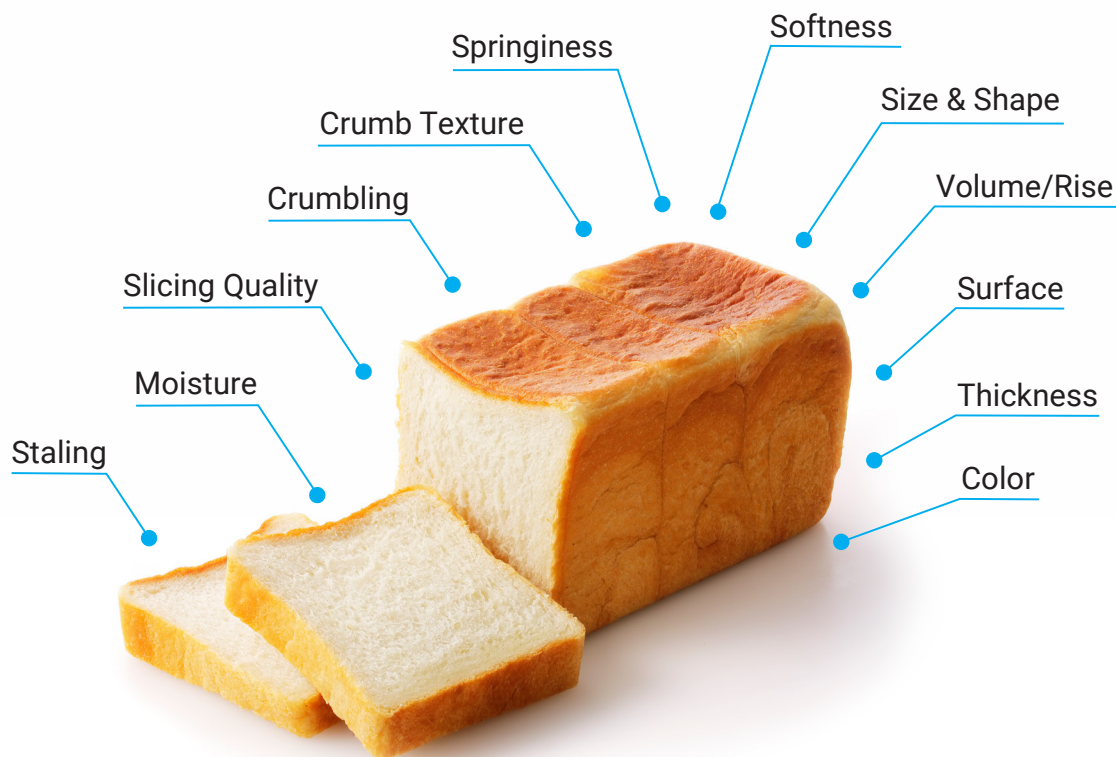


The Essential Characteristics of a Great Pan Bread



Key Flour Components Shaping Pan Bread Quality

Key Flour Components	Contribution	Overall Impact	Generally Observed Level
Amylase (Enzymatic Activity)	21%	Strong	Average
Protein (Quantity & Quality)	18%	Strong	High
Damaged Starch	15%	Significant	Average
Starch Gelatinisation	14%	Significant	Average
Lipids	11%	Average	High
Ash Content (Minerals)	7%	Little	Average
Starch Retrogradation	7%	Little	Rather Low
Sugar Brought By the Flour	7%	Little	Average

KPM Equipment for Monitoring These Key Flour Components



SpectraStar



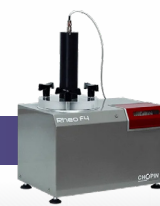
Alveograph



Mixolab



SDmatic 2



Rheo F4