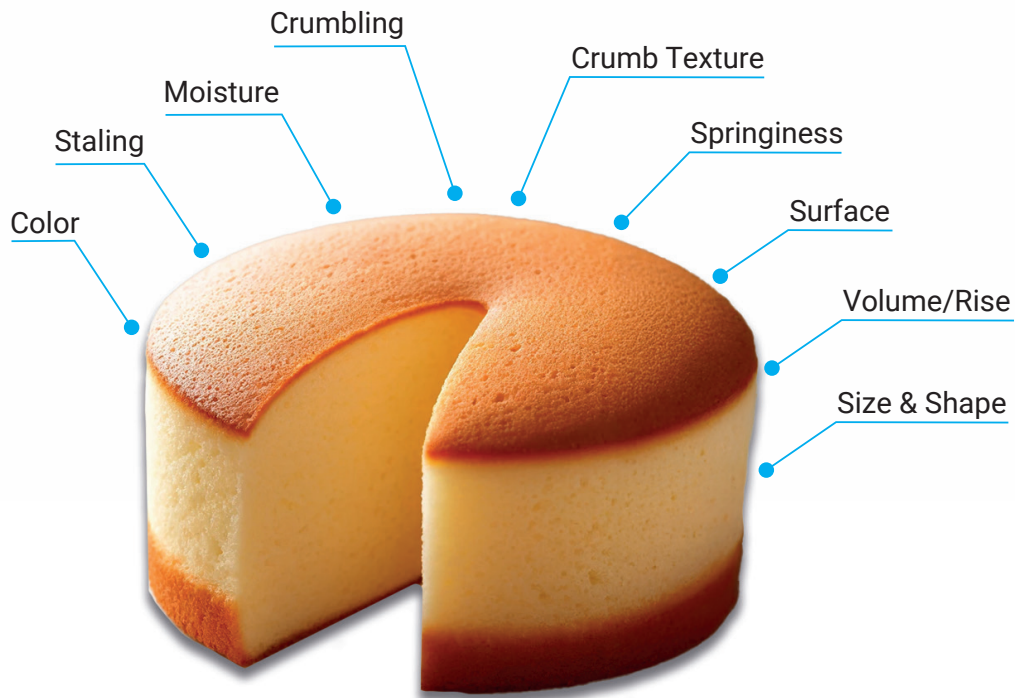




The Essential Characteristics of a Great Sponge cake



Key Flour Components Shaping Sponge Cake Quality

Key Flour Components	Contribution	Overall Impact	Generally Observed Level
Damaged Starch	21%	Strong	Slightly Low
Protein (Quantity & Quality)	20%	Strong	Rather Low
Starch Gelatinisation	17%	Significant	Slightly High
Amylase (Enzymatic Activity)	14%	Significant	Average
Ash Content (Minerals)	12%	Average	Low
Lipids	9%	Average	High
Sugar Brought By the Flour	4%	Limited	Slightly High
Starch Retrogradation	3%	Limited	Low

KPM Equipment for Monitoring These Key Flour Components



SpectraStar



Alveograph



Mixolab 300



SDmatic 2



Rheo F4