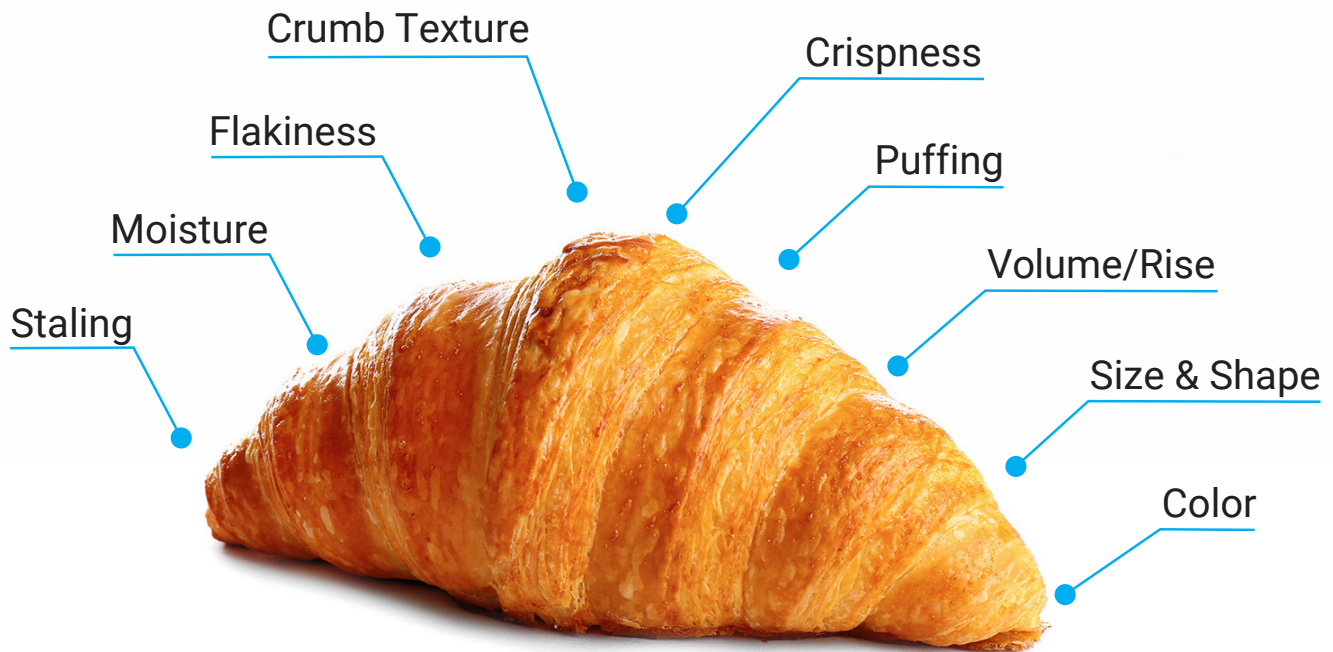




The Essential Characteristics of a Great Croissant



Key Flour Components Shaping Croissant Quality

Key Flour Components	Contribution	Overall Impact	Generally Observed Level
Protein (Quantity & Quality)	20%	Strong	Slightly High
Amylase (Enzymatic Activity)	18%	Strong	Average
Starch Gelatinisation	17%	Significant	Average
Damaged Starch	15%	Significant	Average
Lipids	11%	Average	High
Ash Content (Minerals)	11%	Average	Low
Starch Retrogradation	6%	Little	Rather Low
Sugar Brought By the Flour	2%	Limited	High

KPM Equipment for Monitoring These Key Flour Components



SpectraStar



Alveograph



Mixolab 300



SDmatic 2



Rheo F4