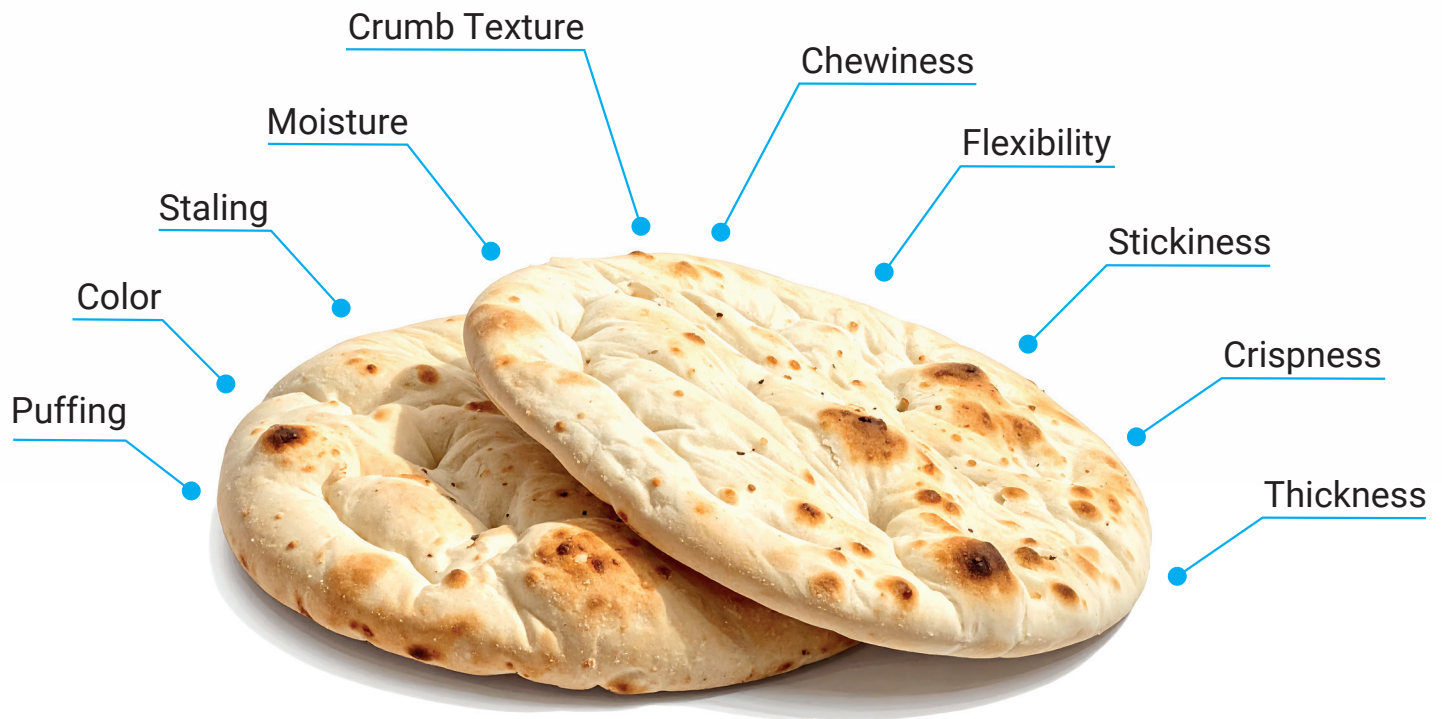




The Essential Characteristics of a Great Flat Bread



Key Flour Components Shaping Flat Bread Quality

Key Flour Components	Contribution	Overall Impact	Generally Observed Level
Protein (Quantity & Quality)	22%	Strong	Slightly High
Damaged Starch	20%	Significant	Average
Amylase (Enzymatic Activity)	17%	Significant	Average
Starch Gelatinisation	17%	Significant	Average
Lipids	9%	Little	High
Ash Content (Minerals)	7%	Little	Low
Starch Retrogradation	4%	Limited	Low
Sugar Brought By the Flour	4%	Limited	Slightly High

KPM Equipment for Monitoring These Key Flour Components



SpectraStar



Alveograph



Mixolab



SDmatic 2



Rheo F4