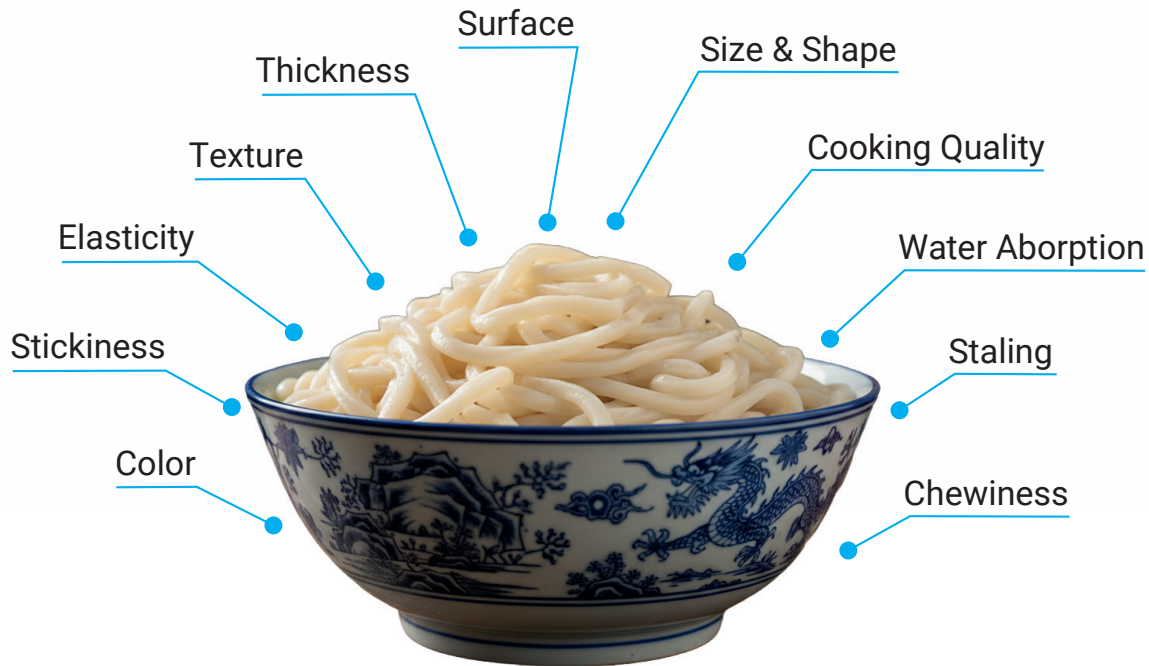




The Essential Characteristics of a Great Noodle



Key Flour Components Shaping Noodle Quality

Key Flour Components	Contribution	Overall Impact	Generally Observed Level
Protein (Quantity & Quality)	24%	Strong	High
Damaged Starch	24%	Strong	Average
Starch Gelatinisation	18%	Significant	Average
Amylase (Enzymatic Activity)	16%	Significant	Average
Ash Content (Minerals)	11%	Average	Low
Lipids	5%	Slightly	High
Starch Retrogradation	2%	Limited	Low
Sugar Brought By the Flour	0%		

Contribution correspond to the % of characteristics impacted by Component (weighted by importance)

KPM Equipment for Monitoring These Key Flour Components



SpectraStar



Alveograph



Mixolab



SDmatic 2



Rheo F4