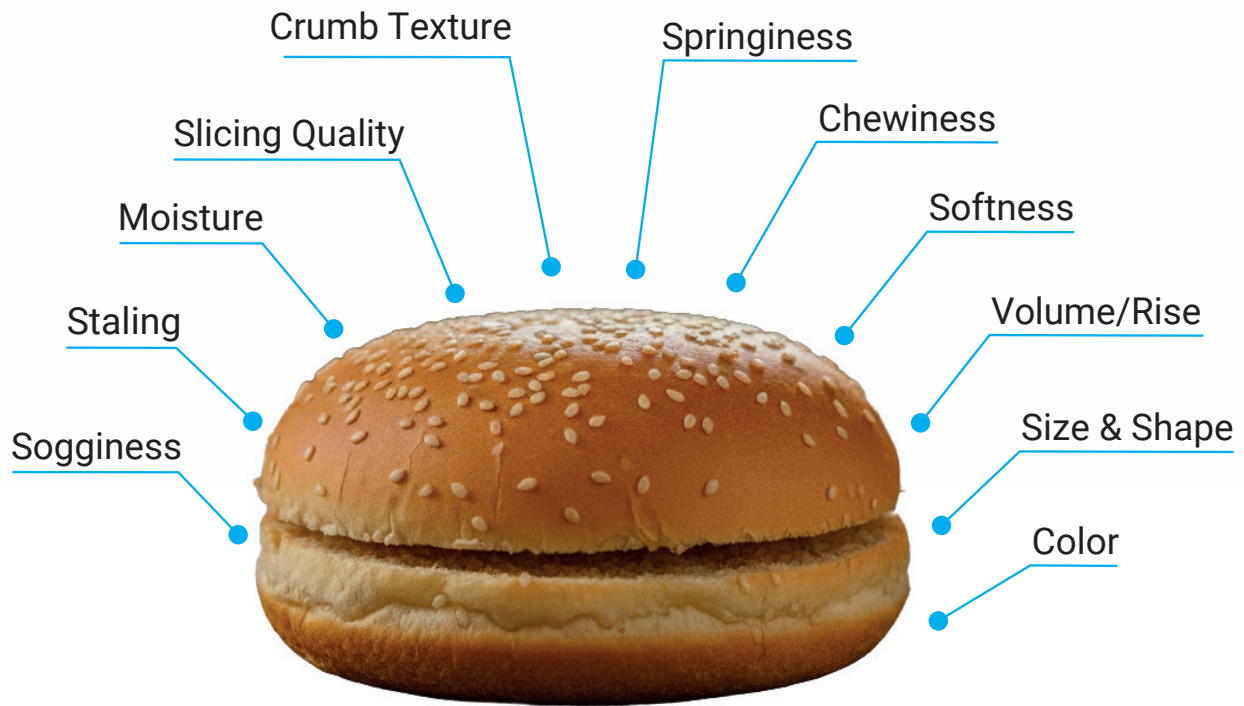


**KPM**

# THE ANATOMY OF A PERFECT HAMBURGER BUN



## The Essential Characteristics of a Great Hamburger Bun



## Key Flour Components Shaping Hamburger Bun Quality

Key Flour Components	Contribution	Overall Impact	Generally Observed Level
Protein (Quantity & Quality)	19%	Strong	Rather High
Amylase (Enzymatic Activity)	17%	Significant	Average
Damaged Starch	17%	Significant	Average
Starch Gelatinisation	16%	Significant	Slightly High
Lipids	13%	Significant	Slightly High
Ash Content (Minerals)	7%	Little	Slightly Low
Sugar Brought By the Flour	7%	Little	Rather High
Starch Retrogradation	4%	Limited	Low

## KPM Equipment for Monitoring These Key Flour Components



SpectraStar



Alveograph



Mixolab



SDmatic 2



Rheo F4