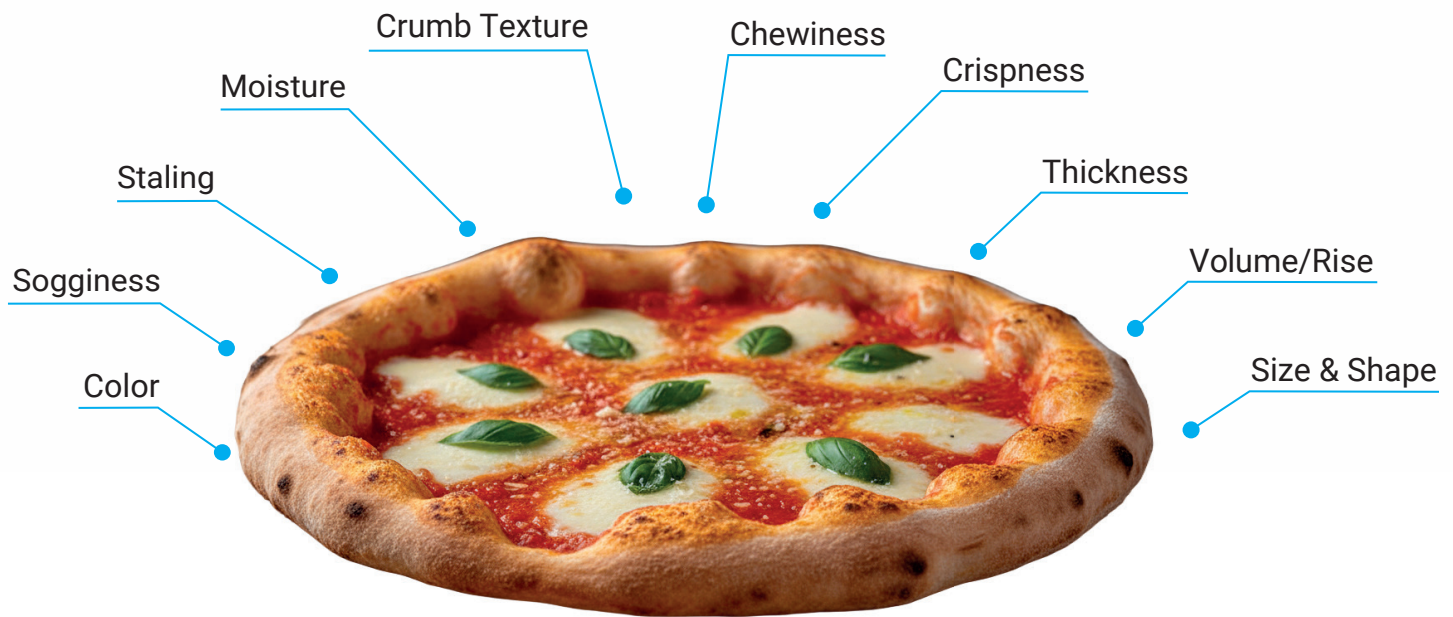


**KPM**

THE ANATOMY OF A PERFECT PIZZA CRUST



The Essential Characteristics of a Great Pizza Crust



Key Flour Components Shaping Pizza Crust Quality

Key Flour Components	Contribution	Overall Impact	Generally Observed Level
Protein (Quantity & Quality)	22%	Strong	Rather High
Amylase (Enzymatic Activity)	20%	Strong	Average
Damaged Starch	18%	Significant	Average
Starch Gelatinisation	18%	Significant	Average
Ash Content (Minerals)	9%	Little	Slightly Low
Lipids	8%	Little	Slightly High
Starch Retrogradation	5%	Limited	Slightly High

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