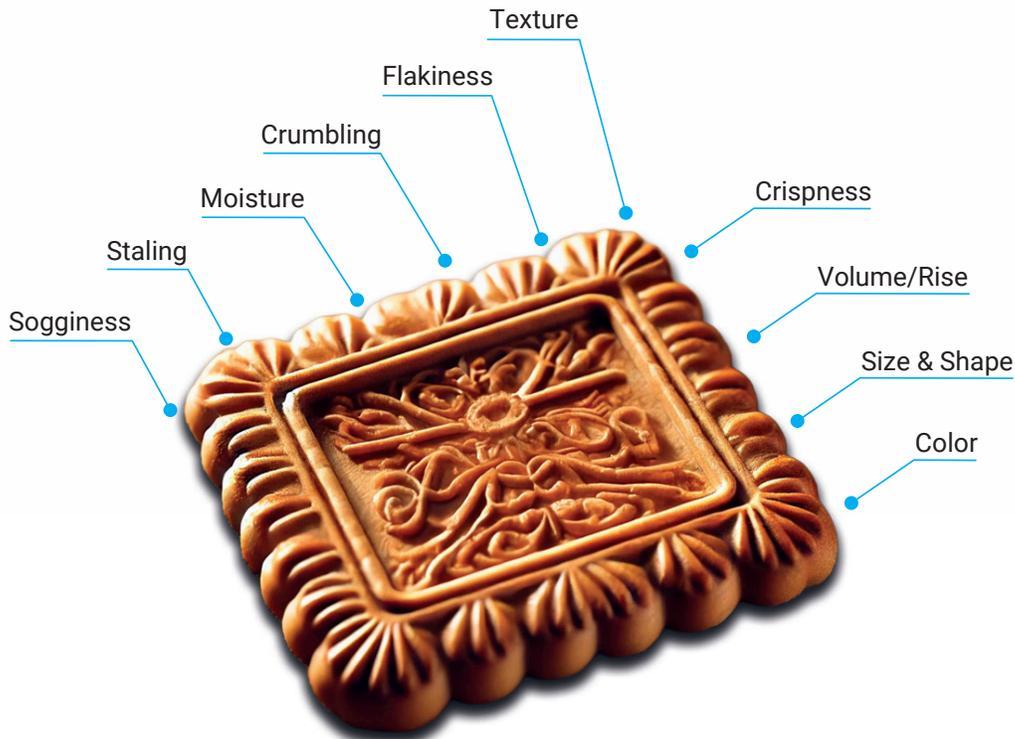


The Essential Characteristics of a Great Biscuit



Key Flour Components Shaping Biscuit Quality

Key Flour Components	Contribution	Overall Impact	Generally Observed Level
Protein (Quantity & Quality)	21%	Strong	Rather Low
Starch Gelatinisation	16%	Significant	Average
Damaged Starch	16%	Strong	Rather Low
Lipids	14%	Significant	High
Amylase (Enzymatic Activity)	13%	Average	Average
Ash Content (Minerals)	9%	Little	Low
Sugar Brought By the Flour	6%	Little	Average
Starch Retrogradation	5%	Limited	Slightly High

KPM Equipment for Monitoring These Key Flour Components



SpectraStar



Alveograph



Mixolab 300



SDmatic 2



Rheo F4