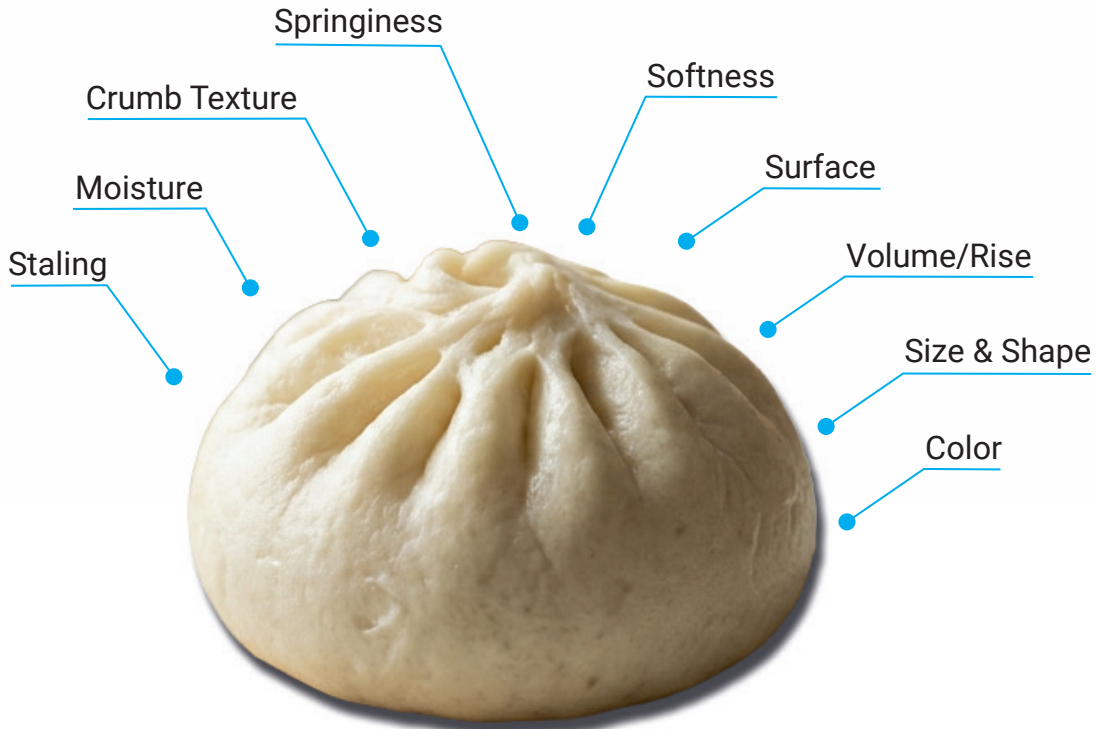




The Essential Characteristics of a Great Steamed Buns



Key Flour Components Shaping Steamed Buns Quality

Key Flour Components	Contribution	Overall Impact	Generally Observed Level
Protein (Quantity & Quality)	21%	Strong	Average
Amylase (Enzymatic Activity)	19%	Strong	Average
Damaged Starch	19%	Strong	Average
Starch Gelatinisation	18%	Strong	Slightly High
Ash Content (Minerals)	15%	Significant	Rather Low
Lipids	4%	Limited	High
Starch Retrogradation	4%	Limited	Low

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

KPM Equipment for Monitoring These Key Flour Components



SpectraStar



Alveograph



Mixolab 300



SDmatic 2



Rheo F4