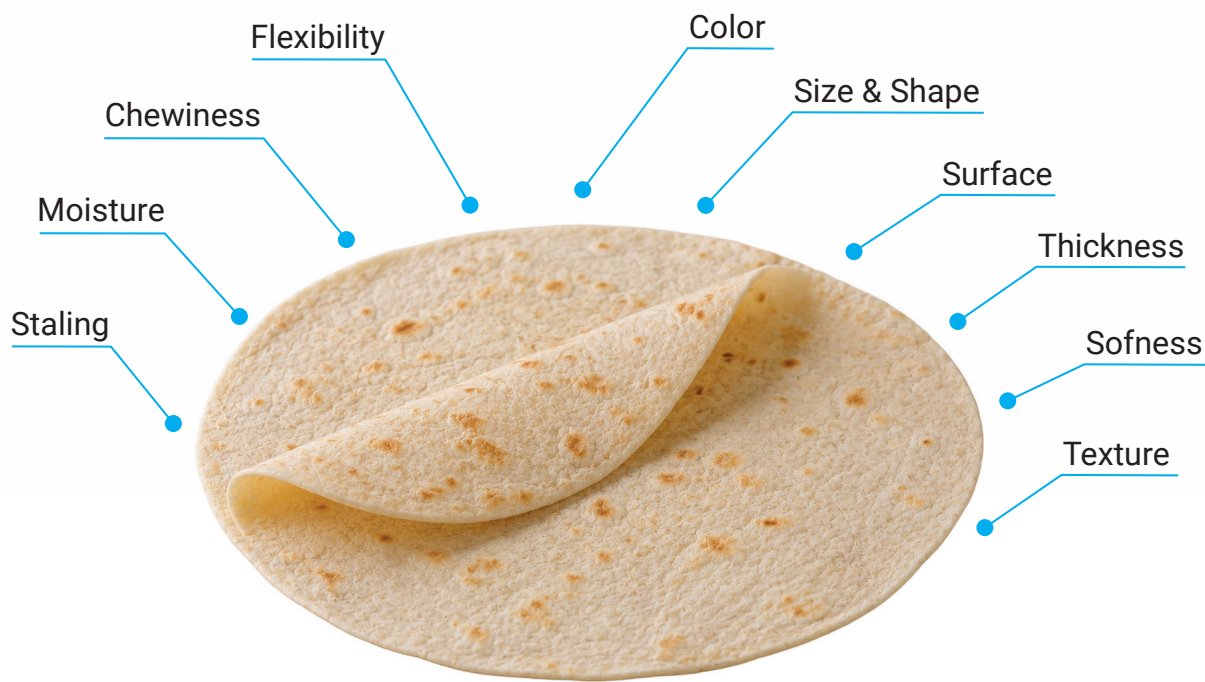




The Essential Characteristics of a Great Wheat Tortilla



Key Flour Components Shaping Wheat Tortilla Quality

Key Flour Components	Contribution	Overall Impact	Generally Observed Level
Protein (Quantity & Quality)	23%	Strong	Average
Damaged Starch	22%	Strong	Average
Amylase (Enzymatic Activity)	17%	Significant	Average
Starch Gelatinisation	16%	Significant	Average
Ash Content (Minerals)	12%	Average	Average
Starch Retrogradation	10%	Little	Low
Lipids	0%	Average	Average
Sugar Brought By the Flour	0%	Limited	

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

KPM Equipment for Monitoring These Key Flour Components



SpectraStar



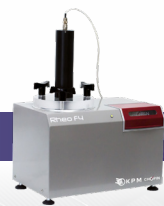
Alveograph



Mixolab 300



SDmatic 2



Rheo F4