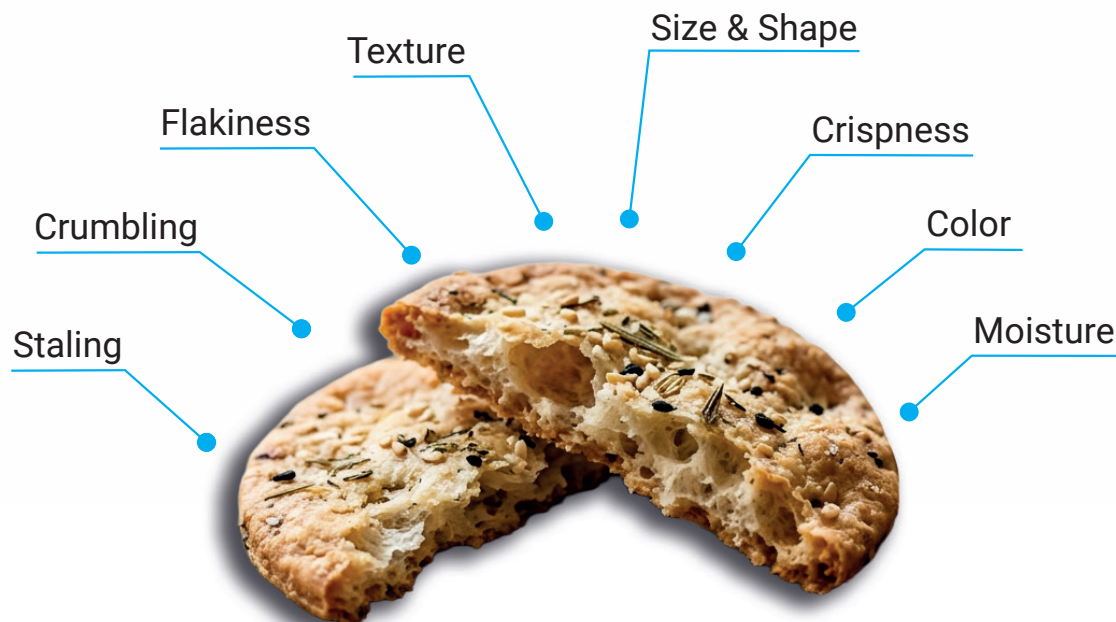


The Essential Characteristics of a Great Cracker



Key Flour Components Shaping Cracker Quality

Key Flour Components	Contribution	Overall Impact	Generally Observed Level
Protein (Quantity & Quality)	17%	Strong	Slightly Low
Damaged Starch	17%	Strong	Average
Starch Gelatinization	16%	Significant	Average
Amylase (Enzymatic Activity)	13%	Significant	Average
Lipids	13%	Significant	Average
Starch Retrogradation	9%	Average	Low
Ash Content (Minerals)	8%	Average	Low
Sugar Brought By the Flour	7%	Little	Average

KPM Equipment for Monitoring These Key Flour Components



SpectraStar



Alveograph



Mixolab 300



SDmatic 2



Rheo F4