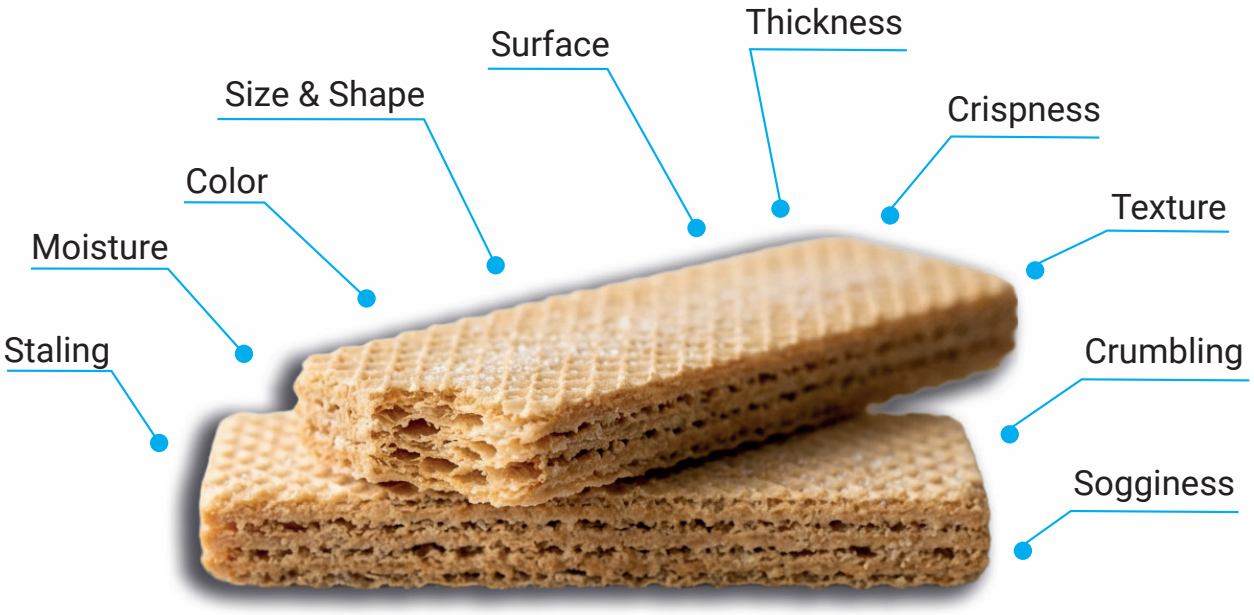
KPM THE ANATOMY OF A PERFECT WAFER

Back to Flour Series

The Essential Characteristics of a Great Wafer



Key Flour Components Shaping Wafer Quality

Key Flour Components	Contribution	Overall Impact	Generally Observed Level
Protein (Quantity & Quality)	23%	Strong	Rather Low
Amylase (Enzymatic Activity)	21%	Significant	Average
Damaged Starch	20%	Significant	Rather Low
Starch Gelatinisation	13%	Average	Slighty High
Lipids	11%	Little	Slightly High
Ash Content (Minerals)	8%	Little	Low
Starch Retrogradation	2%	Limited	High
Sugar Brought By the Flour	2%	Limited	Average

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

KPM Equipment for Monitoring These Key Flour Components







© Copyright 2026. All rights reserved. 01.025.0612.EN.v1

Kpmanalytics.com | Sales@kpmanalytics.com