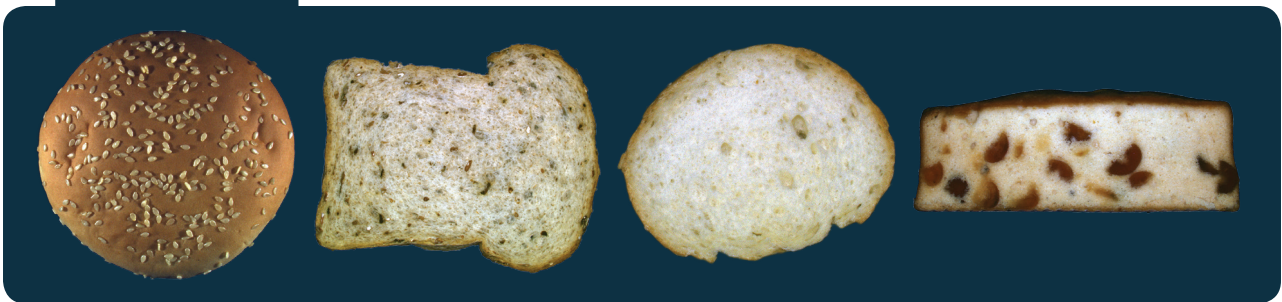


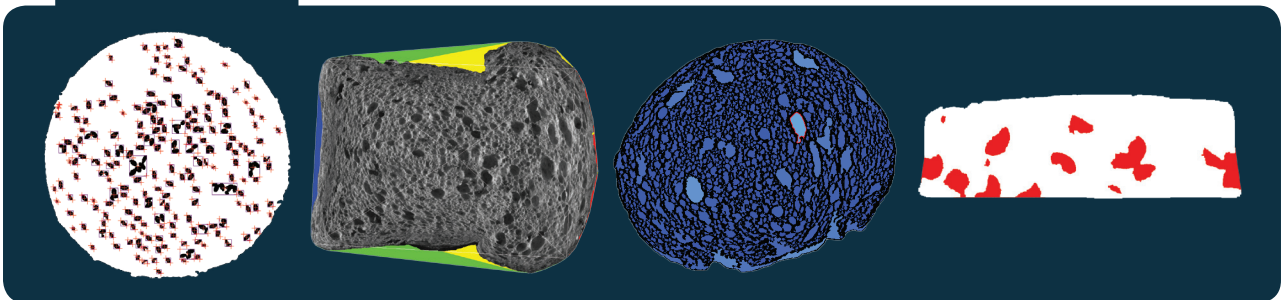
Baking Quality Analyser

Used globally by the food industry to objectively analyse baked products

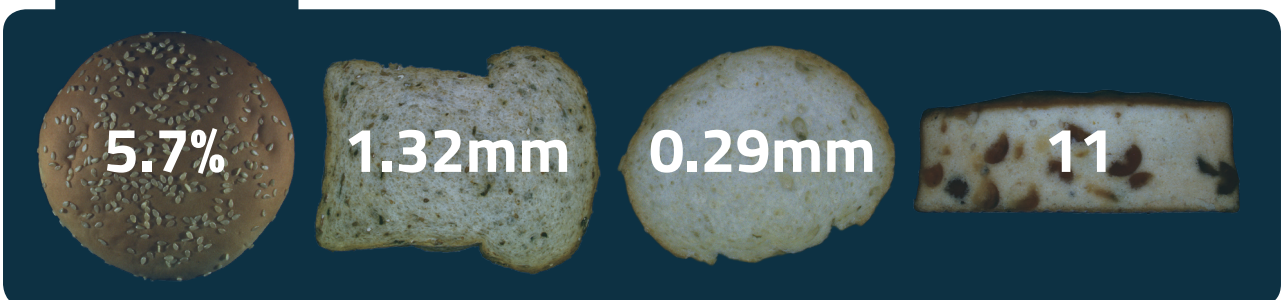
Image



Analyse

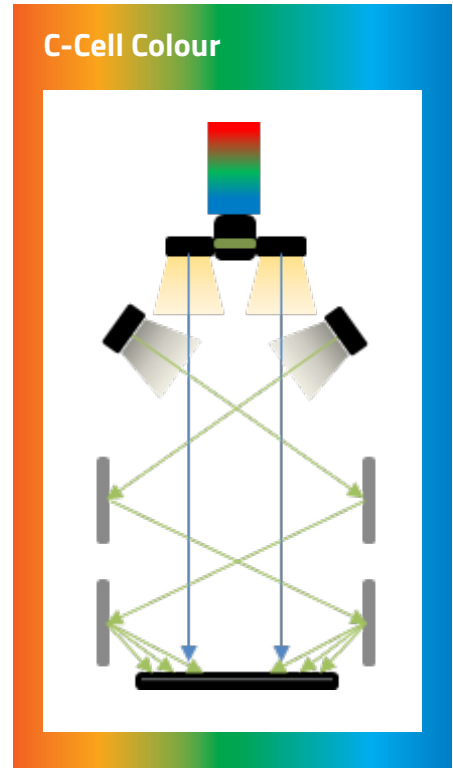
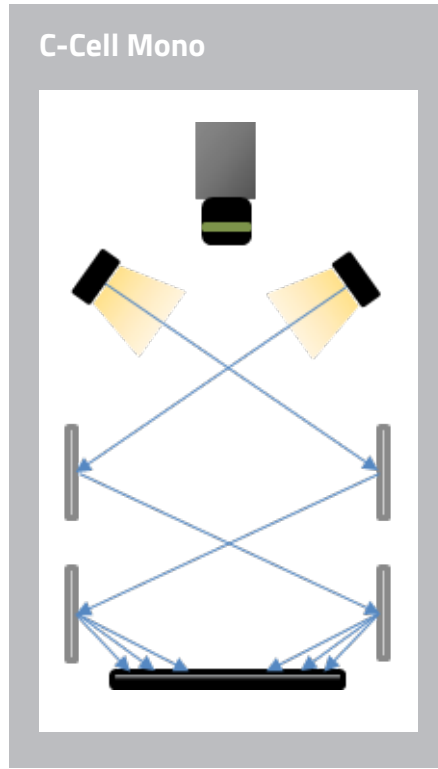
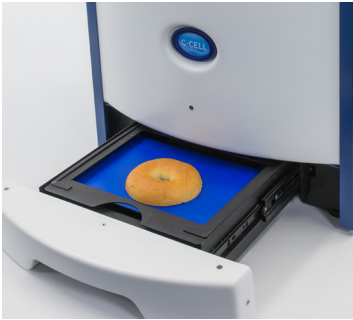


Quantify



Used for

- Ingredient Control
- Additive Performance
- Yeast Activity
- Process control
- Quality control
- New formulation
- Research
- Breeding
- Objective scoring



Key applications:

	C-Cell Mono	C-Cell Colour
Internal Structure including Cell Size, shape and location	✓	✓
External Features	✗	✓
L*a*b* Crumb Colour	✗	✓
Crust Profiling including L*a*b* colour and thickness	✗	✓
Internal Inclusions analysis	✗	✓
Bread Scoring Algorithms	✗	✓

Critical measurements:

	C-Cell Mono	C-Cell Colour
No of Cells	✓	✓
Net Cell Elongation	✓	✓
Non-uniformity	✓	✓
Cell Diameter	✓	✓
Number of Holes	✓	✓
Wall Thickness	✓	✓

Contact



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C-Cell Bakery Product Analyser