

Hagberg falling number test made easier,
safer and faster!



Detects sprout damaged loads of grain and measures the alpha-amylase activity of flours

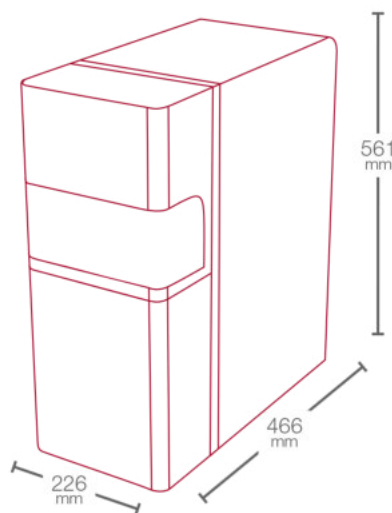
- According to the Hagberg falling number Method.
- According to the new faster Testogram method.

Operator safety

- No boiling water.
- No glassware.

Easy of use

- Bottom removable test tube (easy and fast cleaning).
- 7" touchscreen
- No need for a cooling system.



18 Kg

110/230V - 50/60Hz
650 W



HAGBERG METHOD

Test time: **60 - 500 seconds**

Operator time: **60 seconds**

TESTOGRAM

Test time: **90 seconds**
Operator time: **60 seconds**

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Measurement principle

Poor climatic conditions can cause grains to sprout. Flour made from germinated grains has strong alpha-amylase activity. This can cause significant defects such as sticky dough, bread that doesn't rise, and a reddish crust in baked products.

The Amylab FN can measure alpha-amylase activity in only 90 seconds using the Hagberg method and the new Testogram method.

Hagberg falling number

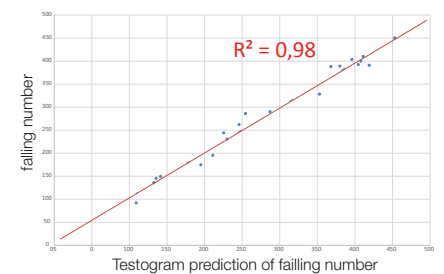
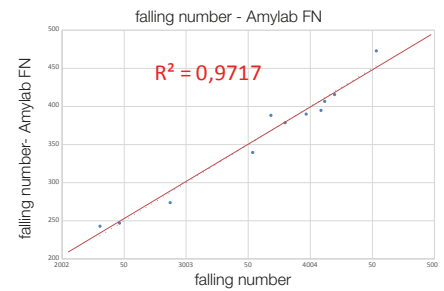
Measures the amount of time it takes for a stirrer to pass through, a starch sample formed by the gelatinization of a liquid flour suspension under the effect of its own weight.

The Amylab FN applies the principles of the Hagberg method while using innovative technologies. This guarantees that users will obtain the **same results as with traditional instruments**.

Testogram rapid testing method

Measures the viscosity of a gel made of flour and water that **is agitated for 90 seconds** at a constant temperature of 100°C.

After obtaining this measurement, the Amylab FN accurately predicts the Hagberg falling number. It is, on average, 66% faster than the Hagberg method.



Benefits

• Safety

An induction heating system replacing the hot water bath: **no boiling water and no evaporation**. Aluminum tube preventing cuts from broken glass while improving food safety by eliminating the risk of glass contamination in your products.



• Time savings

Test tubes with removable bottoms, which allows very easy **cleaning** that is **2 times faster** than with glass tubes. **Analysis time is 66% faster** on average using the new Testogram method (results are obtained in 90 seconds).



• Ease of use

Ergonomic user interface on a 7-inch touchscreen provides **clear and readable results**. **No need to connect the Amylab FN to a cooling system**. Plugs into a regular **110 or 220V outlet**.



• Precise results

No variation in the results because of the hot water bath (variation in temperature and water level).

• Economic benefits

Cost savings because the aluminum tubes are reusable.

