



ICC-Standard No. 115/1  
AACC Method No. 54-21  
ISO 5530-1

## Farinograph®-TS

User-friendly flour quality testing  
standardized worldwide



... where quality is measured.



Benefit from our long experience in the field of flour testing and use the advantages of the Brabender Farinograph. Easy handling, reliability and the objectivity and reproducibility of the results have made it the instrument most frequently used all over the world for determining the water absorption and mixing characteristics of wheat and rye flour.

## Advantages of the Farinograph-TS

- Compact housing with low space requirements
- Plug & Play: ready to use
- Modular design, touch screen optionally available
- New MetaBridge software features as the new user interface
- Multi access: Tracking of tests through multiple end devices at a time

# Farinograph-TS

## Application

The instrument consists of a drive unit with continuous speed control and an attached measuring mixer for mixing the dough to be tested.

Reliable and reproducible determination of the flour quality and its processing characteristics is a basic demand in the milling and baking industries for ensuring optimum and uniform flour qualities for the manifold baking and noodle products.

## The Farinogram

The Farinogram shows the quality characteristics of the analyzed flour.

### Water absorption:

The more water a flour can absorb at a definite consistency of a dough, the greater the dough yield per sack of flour

- Higher flour price due to optimal water absorption
- Time saving in production due to constant water absorption

### Dough development time:

Optimum mixing time for optimum doughs

- Most efficient mixing time and settings
- Assurance of stable product quality by identifying different particle sizes or starch damage

### Stability:

The longer the stability, the greater the fermentation and the higher the forces required for mixing

- Determination of the most profitable application with information on the properties of the gluten contained in the dough

### Degree of softening:

The sooner the weakening, the shorter the fermentation and the less the abuse the flour can withstand

### Farinograph

#### Quality Number (FQZ):

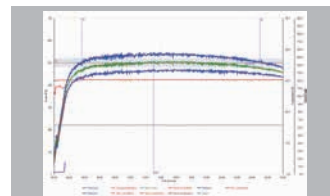
The higher the FQZ, the stronger the flour

## Individual test procedures

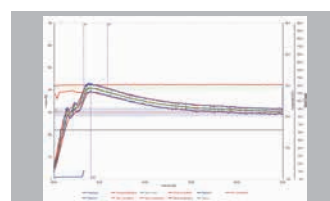
Apart from the standard evaluation, the software allows to adapt the test procedure to your individual requirements:

- Reduced test time and/or increased mixing intensity by variable speed (0 - 200 min<sup>-1</sup>)
- Variable mixing intensity and energy input to the dough for research and development applications
- Additional software for programming complex speed profiles, e.g. premixing at a low speed and measurement at an increased speed or definition of rest times for long dough systems

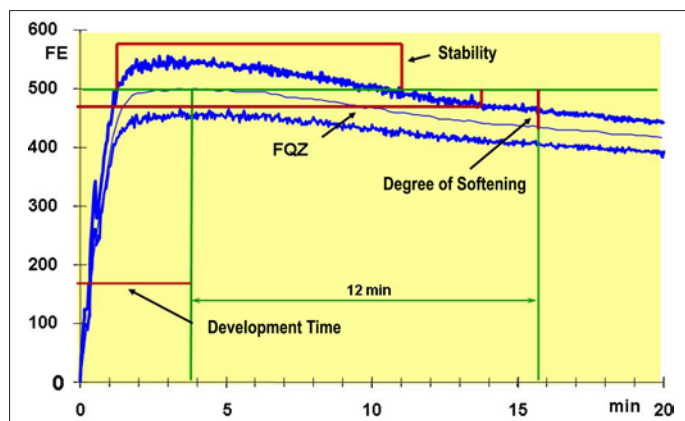
- Evaluation of diagrams which differ from the typical Farinogram profile



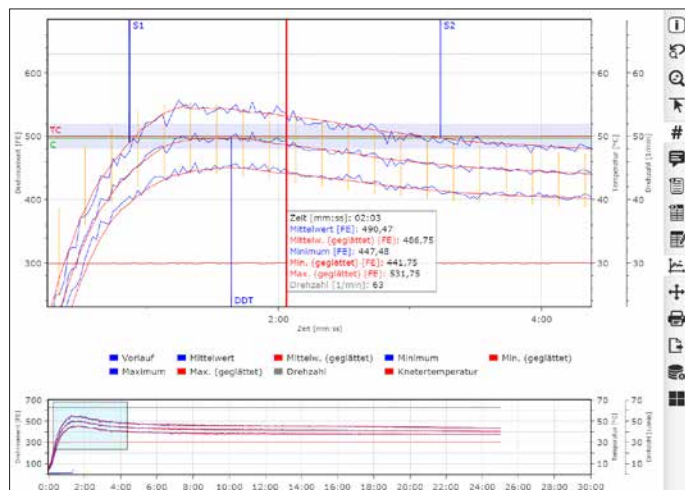
Wholemeal flour



Rye flour



Schematic diagram



Farinogram, visualized in the Brabender MetaBridge

## The Brabender MetaBridge



### Discover the Brabender MetaBridge

The new software is characterized by its easy and intuitive handling. After log-in, the user finds all information about the device and a choice of options for his purpose on the start screen.

### Measurement, evaluation and administration functions

Benefit from new and optimized functions:

- Administration mode for user access rights
- Central test administration
- Live tracking of tests with end time indication
- Record, evaluate, print and export test results
- Interactive editing of measuring data
- Automatic measuring data storage mode

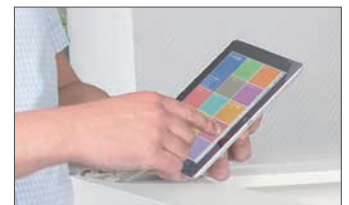
- Integration of a reference curve
- Control, zoom and comment function for diagrams

### Advantages

- User-friendly operation by touch
- Test tracking independently from end device and location
- Responsive web design: automatically adjusted screen resolution
- Ready to use, no installation necessary
- Access through easy user log-in
- Touch support for tablets and smartphones
- Test tracking from multiple end devices at a time
- Security of tests and data: protection from unauthorized access
- Quick software updates available online



By a mouse click or touch, the user can choose one of the tiles that are easily distinguished by colour.



The MetaBridge enables the operation of the Farinograph from a tablet or smartphone. Track your test results from your lab, your home office or on the go.

## Aqua-Inject

### Working without glass burette

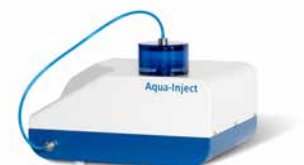
The Aqua-Inject is an add-on instrument for use with a Brabender Farinograph-TS and can be used for the Measuring Mixer S 300.

The Aqua-Inject provides for

- Automatic dosing of water (0.3 - 2000 ml)
- High reproducibility
- Precise temperature control of the dosing water over an extended temperature range, without additional thermostat

### Advantages

- Electronically controlled, constant water temperature (with external thermostat) of 5 °C\* to 50 °C ( ± 0.2 °C )
- High accuracy (better than 0.1 %)
- Dosable quantity of water (0.3 - 2000 ml)
- Elimination of the glass burette
- Easy servicing and cleaning



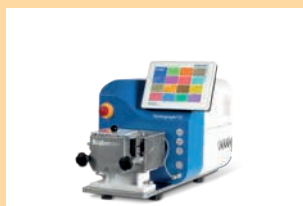
## Configuration possibilities for the Farinograph-TS

Configure your ideal Farino from the basic version to the comfort version

### Screen configuration



Farinograph-TS without touch screen



Farinograph-TS with touch screen

### Water dosing system configuration



Farinograph-TS with burette



Farinograph-TS with Aqua-Inject

... where quality is measured.



## Calibration Kit

### Check measurements with reference material

Avoid complaints, unnecessary rejects and loss of reputation. Frequent check measurements with Brabender reference material ensure reliable measuring data. Our specially prepared calibration flour in combination with the reference curve offers you a direct comparison of your measuring data with the nominal measurement values.

Order your Calibration Kit by phone or e-mail:

Tel.: +49 203 7788-131  
service@brabender.com

### Application

Prepare the test according to the instructions and compare the values with the provided reference curve of the master device. If the values are within the tolerance limit, you can rely on the values of your device as well as on your application. If the values exceed the tolerance limit despite numerous checks, together we will identify the cause and find a solution for it.



SAMPLE



ANALYZE



COMPARE



CHECK

## 3-Phase-System

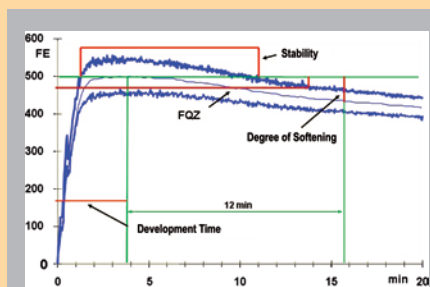
### Part of the 3-Phase-System

The Brabender 3-Phase-System simulates the production of bakery products on a laboratory scale – integrated and practice-oriented:

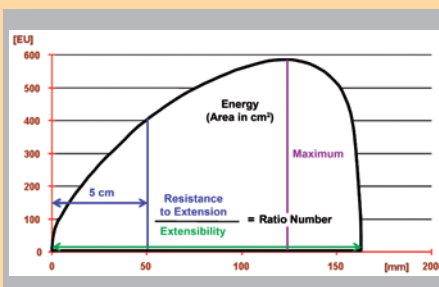
- Phase 1 – Farinograph gives information about the flour water absorption and the mixing characteristics of dough
- Phase 2 – Extensograph determines the stretching properties of dough
- Phase 3 – Amylograph measures the gelatinization properties of starch and the enzyme activity in flour

### Advantages

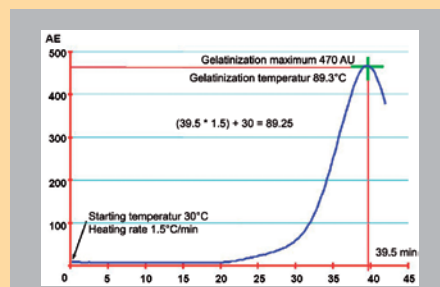
- Practice-oriented methods to characterize your flour
- Methods standardized worldwide
- Cost optimization for raw material supply and production
- Quality control for high quality products



Farinogram



Extensogram



Amylogram

### Mixing tool for the Farinograph-TS:



The new Measuring Mixer S 300: Slim design and low overall weight for enhanced usability

### Measuring Mixer S 300

- For standard Farinograph test (300 g of flour) according to ICC, AACC, ISO
- For mixing the dough for Extensograph tests
- Removable blades



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### Farinograph-TS

Max. Torque	20 Nm
Speed / Speed profiles	0 - 200 min <sup>-1</sup>
Mains connection	1 x 230 V; 50/60 Hz + N + PE; 5,2 A 1 x 115 V; 50/60 Hz + PE; 10,4 A
Interfaces	1x ethernet connection; WiFi 1x HDMI connection 4x USB connections
Dimensions (W x H x D)	420 x 553 x 700 mm (without touch screen) 470 x 553 x 700 mm (with touch screen)
Weight	approx. 45 kg net approx. 63 kg net including Mixer S 300
Aqua-Inject	approx. 12 kg net



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