

Enhancing quality management

The Brabender GlutoPeak complements raw material quality analysis practices at Kröner-Stärke GmbH's incoming and outgoing goods departments – quickly and fully automatically.

The company developed its innovative GlutoPeak method of quickly and reproducibly analysing the quality of various types of flour and vital gluten to meet the specific needs of the milling, baking and starch industry.

Brabender customer Kröner-Stärke, based in Ibbenbüren in the Tecklenburger Land, Germany, has been using this quick testing procedure to determine gluten quality for about a year now in its incoming goods department and also following gluten production. The (bio-) wheat starch and gluten producer talks about how the GlutoPeak has enhanced its quality



management system in a video that Brabender recently published on its Youtube channel.

The GlutoPeak makes gluten quality analysis of the flours delivered every day to Kröner-Stärke more efficient than ever before.

Matthias Evers, Quality Manager at Kröner-Stärke explains, “The Brabender GlutoPeak does an excellent job for us several times a day. This enables us to reduce quality control times in our incoming goods

department substantially.”

Categorising roughly ten sample flours per hour using this analysis method is a valuable way of easing the pressure on Kröner-Stärke.

The GlutoPeak also provides the starch producer with added benefits in the form of rapid information about protein appraisals and for the purposes of making rheological statements about expected baking volumes and integrated quality assessments of the cereals or milled products examined.