

Application Data

Evaluating hearth and variety breads

Description

Many varieties of bread and fermented products are manufactured and while greater variability in overall product character between samples may be tolerated it remains important that some objective data are available to ensure that products are meeting the required specifications. Objective data from C-Cell allows bakers to measure and manage variability which may occur as the result of ingredient, formulation and processing changes.

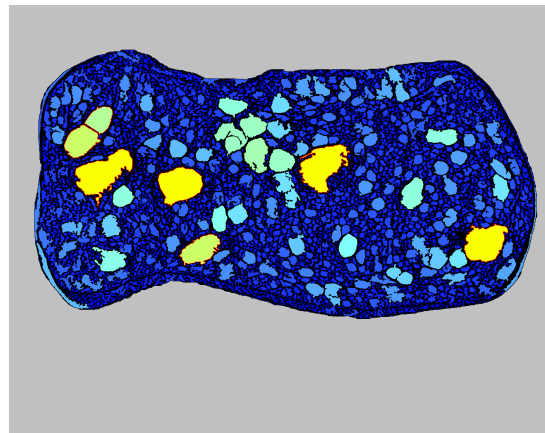
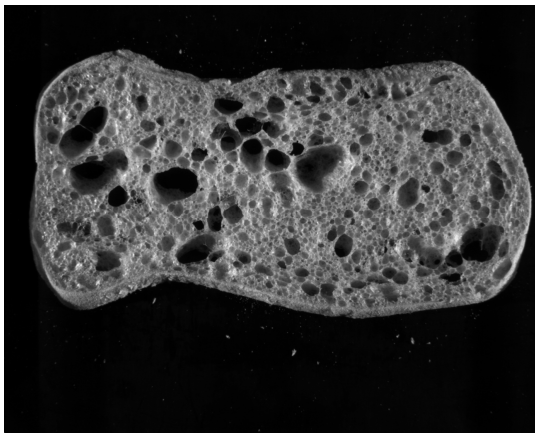
Data

C-Cell measures up to 48 different parameters and different combinations (typically 5-10) can provide useful data matched to the character of the process; some examples of the measures which may be used with different products follow.

Images

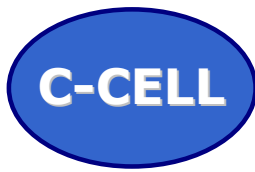
The processed images provide valuable visual information about the quality parameters.

Ciabatta



Average height (mm)	84.9
Breadth (mm)	169.9
Number of cells	6391
Average cell size (mm)	2.817
Average cell wall thickness (mm)	0.477

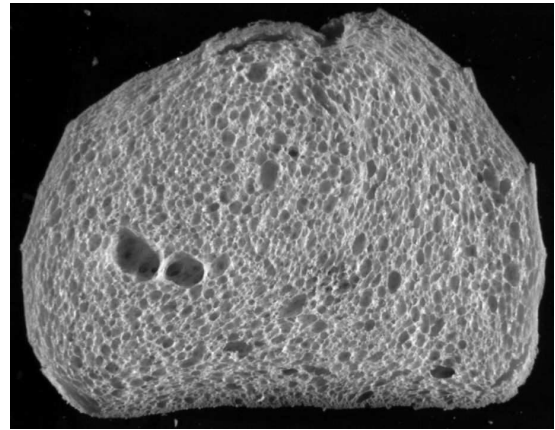
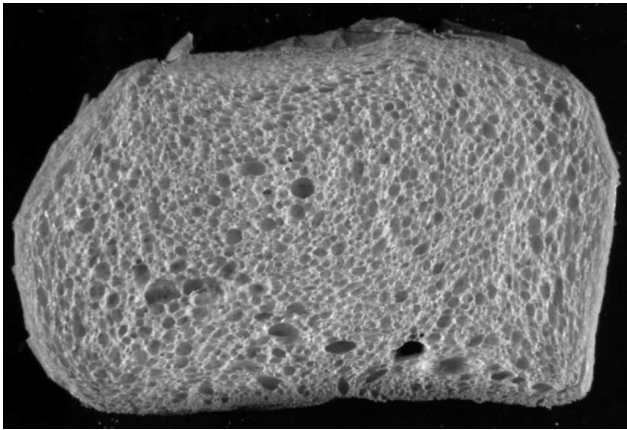
The dimension data provide information on the overall shape and volume of the product while the cell data provides some information related to product eating qualities (e.g. cell wall thickness can be related to chewiness).



Application Data

Batard

Evaluating the effects of processing on product shape and character:



Breadth to height ratio - ie degree of roundness	1.51	1.07
Cell diameter (mm)	2.06	2.18
Circulation	0.40	1.0

A ratio of length to breadth and circulation values closer to 1 indicate that the product is rounder.

More information is available from:

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