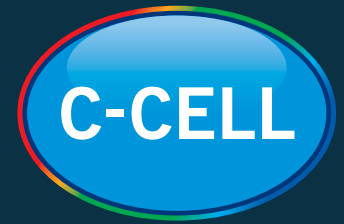


Businesses using C-Cell

- Wheat Breeders (Pup loaf scores)
- Flour millers (Quality control)
- Ingredient/Improver producers (Product improvement/functionality of new enzymes)
- Yeast manufacturers (New strains)
- Bakers
- Snack Food producers
- Aerated chocolate producers
- Equipment manufacturers (novel processing/redesign/mixer/extruder/sheeting/proving)



The Language of Bread

Assess Cell Structure



Departments using C-Cell

- Analytical laboratories
- Quality Control (Raw material/ Process/Finished product)
- New product development
- Reformulation
- Research
- Manufacturing

Quantify Surface Features



Processes using C-Cell data

- Flour quality testing
- Dough mixing regimes
- Improver systems optimisation
- New Enzymes functionality
- New designs of Bakery equipment settings (Sheeters/Moulders/ Provers/Ovens)
- Gluten free product development

Global Quality Control



External Characteristics

- L*a*b* colour of surface and external features
- Height
- Width
- Number of toppings (Sesame seeds/chocolate chips/ fruit pieces)
- Distribution of toppings

Internal Characteristics

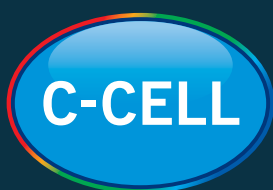
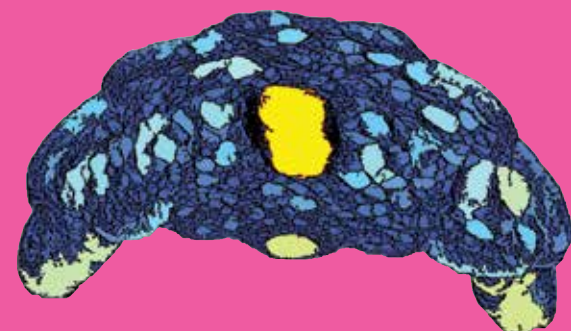
Structure

- Number & diameter of cells
- Distribution of cell sizes
- Cell wall thickness
- Elongation of cells
- L*a*b* colour
- Crust thickness and colour

Shape

- Area, Height & Width
- Concavity (side wall collapse)
- Oven spring

Distribution of Cell Sizes



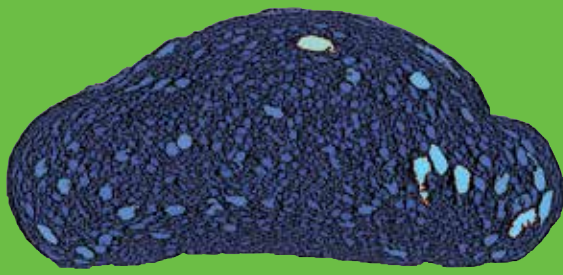
Manufactured by:
Calibre Control International Ltd in the United Kingdom

info@c-cell.info
www.c-cell.info

+44 (0)1925 860 401

@ccellcolour C-Cell Bakery Product Analyser

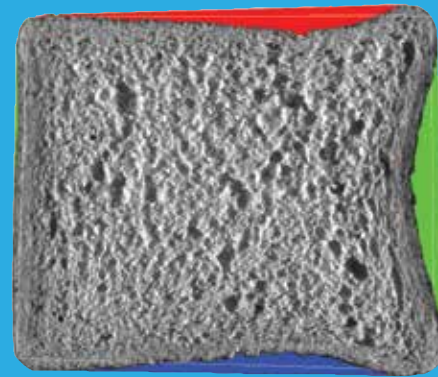
Cell/Cell Wall Identification



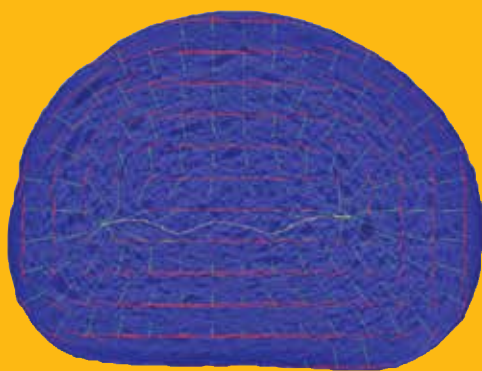
Sesame Seed Quantification



Slice Shape



Quantify Cell Elongation



Why use C-Cell?

- Bread scoring against targets
- Optimise ingredient/mixing processes
- Objective data in 30 seconds
- 50 parameters relating to size, shape, internal/external features
- Internal crumb structure
- External features quantified
- Multi-language option

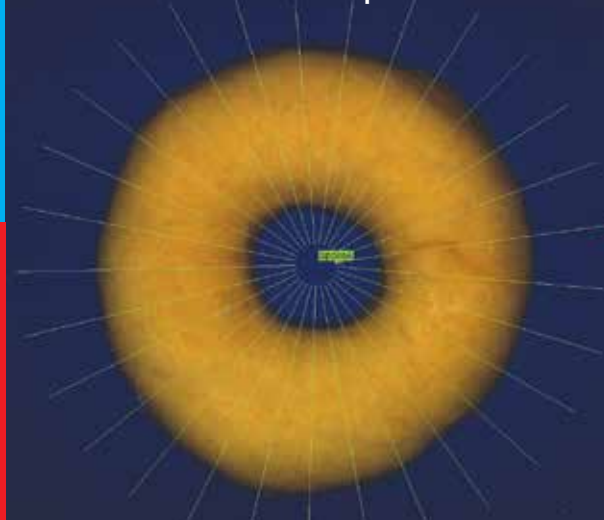
Calculate Inclusion Distribution



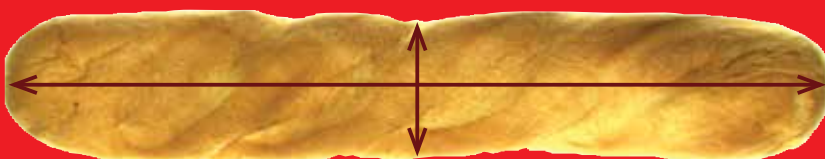
Cell Structure



Size & Shape



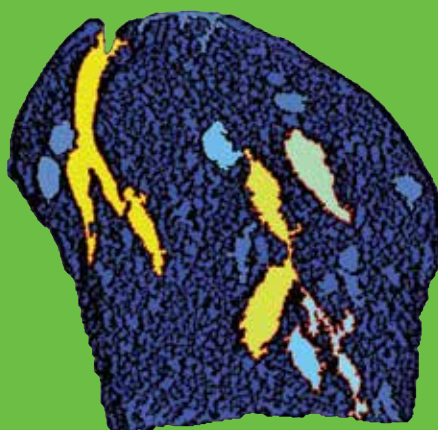
External Dimensions



Quantify Coating Thickness



Tunnelling in Cake



Identify Seed distribution

