

Buchi applications Milling & Bakery



Buchi offers a broad range of NIR applications dedicated to specific segments. The development of a calibration is a matter of experience that includes not only the spectroscopic model itself but the reference analytics in the laboratory. With more than 70 years of practical knowledge Buchi is a competent partner to support your daily business.

NIR Measurements

Measurements can be performed using the NIRFlex N-500 equipped with a Solids Measurement Cell or a Buchi NIRMasteR. Standard Petri Dishes are sufficient but a High Performance- or an Unbreakable- Sample Cup will be of advantage in several cases where a maximum of precision and accuracy is requested.

NIR Calibrations

A reliable NIR calibration has to include all kind of variation that is necessarily incorporated into your samples. Our databases consist of thousands of spectra covering geographical and seasonal variation.

Reference Methods

Buchi has many of the laboratory products necessary for an official and accredited analysis of the NIR reference parameters: e.g. heating oven for moisture determination in solids, Soxhlet and Extraction for fat and Kjeldahl for protein content.

Service and Support

NIR spectroscopy is a lively and a living business. Calibration models have to be customized to give the best possible results. Our application specialists will give you the support that you request no matter if you want to use a "Plug and Play" solution with one of our Precalibrations or you want to develop your own chemometric models with our NIRCAl software.

Product	Wheat Flour N555-515	Whole Rice N555-519	Semolina N555-5120	Wheat flour- Bakery Special	Sunflower Flour	Corn/ Maize grinded
Property						
Moisture	8.9 – 16.1	9.0-15.8	8.5-16	8.9 -16.1	7- 13	3.3 – 15.4
Protein	7.3 – 18.8	5.0- 11.0	8-28	7.3 -18.8	26.5 - 39	5.9 – 22.2
Fat		0.1- 3.0			0.5 – 5.5	
Ash	0.3 -1.3	0.3- 1.6	0.6 – 11.6	0.3- 1.3	6 – 8.3	0.8 – 7.8
Fibre					15 - 26	
Starch						17.4 – 76.4
Acid						0.2 – 0.3
Particle Size	in development			20 - 58		
Gluten			7-16.4			
Dough development				1 -11		
Starch Damage				16 - 30		
Baking Absorption				50 - 72		
Falling Number				240 - 400		
L				75 - 160		
P				30 - 90		
W				150 - 450		
Degree of softening				5 - 120		
Stability				5 - 32		

Parameters:

If not written differently all units are given as [%].

The parameters L, P and W are rheological quantities derived from a **Chopin Alveograph**

It measures the flexibility of the dough produced from the flour, by inflating a bubble in a thin sheet of the dough until it bursts. The resulting values show the strength of the flour, and thus its suitability for different uses.

For the baking Absorption, Stability and degree of softening a so called **Brabender Farinograph** is used.

Color Codes:

Blue: Buchi Precalibrations.

Yellow: Applications in a growing state. Full access to all spectral data with the possibility for further development

Product	Maize Germe flour	Dried Pasta
Property		
Moisture	10.5 – 14.4	10.1 – 14.3
Fat	16.4 – 23.7	

Sample Preparation

Dried pasta sample is grinded before filled into a Petri dish for the measurement

BÜCHI Labortechnik AG

CH – 9230 Flawil 1
T +41 71 394 63 63
F +41 71 394 65 65
buchi@buchi.com
www.buchi.com

BÜCHI Labortechnik GmbH

D – 45127 Essen
Freecall 0800 414 0 414
T +49 201 747 490
F +49 201 237 082
deutschland@buchi.com
www.buechigmbh.de

BUCHI Sarl

F – 94656 Rungis Cedex
T +33 1 56 70 62 50
F +33 1 46 86 00 31
france@buchi.com
www.buchi.fr

BUCHI UK Ltd.

GB – Oldham OL9 9QL
T +44 161 633 1000
F +44 161 633 1007
uk@buchi.com
www.buchi.co.uk

BÜCHI Labortechnik GmbH

NL – 3342 GT
Hendrik-Ido-Ambacht
T +31 78 684 94 29
F +31 78 684 94 30
netherlands@buchi.com
www.buchi.nl

BÜCHI Italia s.r.l.

I – 20090 Assago (MI)
T +39 02 824 50 11
F +39 02 57 51 28 55
italia@buchi.com
www.buchi.it

BUCHI Hong Kong Ltd.

HK – Central
T +852 2389 2772
F +852 2389 2774
china@buchi.com
www.buchi.com.cn

BUCHI Shanghai

RC – 500052 Shanghai
T +86 21 6280 3366
F +86 21 5230 8821
china@buchi.com
www.buchi.com.cn

BUCHI (Thailand) Ltd.

T – Bangkok 10600
T +66 2 862 08 51
F +66 2 862 08 54
bacc@buchi.com
www.buchi.com

Nihon BUCHI K.K.

J – Tokyo 110-0008
T +81 3 3821 4777
F +81 3 3821 4555
nihon@buchi.com
www.nihon-buchi.jp

BUCHI India Private Ltd.

IND – Mumbai 400 055
T +91 22 667 18983 / 84 / 85
F +91 22 667 18986
india@buchi.com
www.buchi.in

BUCHI Canada Ltd.

CDN – Thornhill, Ontario L4J6Z2
T +1 416 277 7407
F +1 905 764 5139
canada@buchi.com
www.mybuchi.com

BUCHI Corporation

USA – New Castle,
Delaware 19720
Toll Free: +1 877 692 8244
T +1 302 652 3000
F +1 302 652 8777
us-sales@buchi.com
www.mybuchi.com

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www.buchi.com

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