

EXTENSOGRAPH

Acceptable Matrices	Flour
Limit of Detection	N/A
Sample Size Requirement	1000 grams
Equipment	Brabender Extensograph
Reportable Units	Cm 2 area BU Resistance, Max Resistance, Ratio # MM- extensibility
Method Reference	AACC 54-10.01

Method Description

The extensograph records a force time curve for dough stretched until it breaks. It is used to assess general quality of flour and its response to improving agents.

Additional Requirements

***This requires a Moisture test and a Farinograph.** Please estimate these into your total cost.*

Extensograph is charged by the number of pulls and the time elapsed. PLEASE SEE BELOW FOR ACCURATE ESTIMATE OF COSTS THESE PRICES DO NOT INCLUDE THE MOISTURE AND FARINOGRAPH.

1 pull \leq 90 min. \$88

1 pull > 90 min. \$124

Multiple pulls, none > 90 min. \$ 103

Multiple pulls with one > 90 min. \$124