

Calibration Package

Flour milling



Wheat, Flour, Bran, Middlings and more



The DA 7250 is used extensively in the flour milling industry. Its accuracy, speed and flexibility make it especially suited for analysis of the large spectrum of products in this industry. This calibration package includes calibrations for a wide range of products.

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INSTRUMENTS

Grain calibrations

Product	Parameter	Samples	Range (%)	R	Sample prep.
Wheat and Durum wheat	Moisture	4000+	7.3 - 22.1	0.97	None
	Protein	4200+	8.2 - 22.8	0.98	None
	Wet gluten	<100	15.6 - 39.6	0.99	None
	* W (Alveograph)	<100	47 - 298	0.96	None
	* Zeleny sedimentation	<100	16 - 32	0.88	None
	* Hardness (SKCS)	100+	12.9-87.2	0.81	None
	* Starch	1200+	61.5 - 83	0.97	None
Rye	Moisture	300+	9.4 - 23.9	0.98	None
	Protein	200+	6.8 - 14.7	0.97	None
	* Starch	100+	51.5 - 73.5	0.96	None
	* Ash	100+	1.4 - 2.6	0.88	None
	* Fiber	<100	2.2 - 3.7	0.90	None
Triticale	Moisture	300+	9.4 - 23.9	0.98	None
	Protein	200+	6.8 - 14.7	0.97	None
	* Starch	100+	51.5 - 73.5	0.96	None
	* Ash	100+	1.4 - 2.6	0.88	None
	* Fiber	<100	2.2 - 3.7	0.90	None

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Milling calibrations

Product	Parameter	Samples	Range (%)	R	Sample prep.
Wheat flour	Moisture	400+	9.3 - 15.6	0.99	None
	Protein	400+	8.3 - 21.3	0.99	None
	Ash	500+	0.38-2.11	0.98	None
	Wet gluten	400+	12.3-51.8	0.99	None
	* Zeleny sedimentation (ml)	300+	10-61	0.87	None
	* Color L*	500+	80.6-94.1	0.94	None
	* Color a*	500+	-0.2-3.0	0.90	None
	* Color b*	500+	6.3-12.7	0.83	None
	* Water absorption	300+	55.5-73.1	0.91	None
	* Starch damage	200+	3.9-7.5	0.95	None
	* W (Alveograph)	<100	111 - 417	0.91	None
	* Dry gluten	400+	3.9-18.9	0.99	None
	* Alveolength (mm)	300+	37-185	0.84	None
	* Alveo swelling index (ml)	100+	13.5-30.3	0.86	None
Rye flour	Moisture	<100	9.6 - 13.5	0.99	None
	Ash	<100	0.87 - 1.98	0.96	None
Semolina	Moisture	400+	10.8 - 15.5	0.99	None
	Protein	200+	5.6 - 17.9	0.99	None
	Ash	800+	0.6 - 1.9	0.99	None
Wheat bran and middlings	Moisture	200+	6.9 - 17.8	0.94	None
	Protein	200+	13.2 - 21.7	0.95	None
	Fat	200+	2 - 7	0.95	None
	Fiber	200+	2.3 - 13	0.95	None
	Ash	100+	2.3 - 6.9	0.93	None
	Starch	300+	12.5 - 38.7	0.88	None
Wheat gluten	Moisture	100+	4.5 - 7.6	0.96	None
	Protein	100+	67.2 - 77.9	0.98	None

NIR is an indirect method and the actual accuracy will depend on the accuracy of the reference method which is used for comparison with the DA 7250. For most products and parameters a typical accuracy would be 1-1.5 times the accuracy of the reference method.

* Only included in the Extended parameters package