



1. Classical Falling Number:

The activity of the amilaz enzyme existed in the flour could be determined by using this method. The determination of the amilaz enzyme is important from the point of the view of the bread production technology. The yeasting activity at the fermentation stage of the bread is directly related with the sugar content existed in the media. Since the bread production technology which is widely used in Türkiye, doesn't use sugar for the formulation, the gas to be used in such system is constituted by using the glycose occurred depending on enzyme starch breakage. If the level of the amilaz enzyme is low, the sugar content, which will be used by the yeast cells, is going to be insufficient and as a result the volume of the bread is going to be low. In case the nzym activity is going to be high, the pority of the bread inside structure is going to be detoriated, the volume of the bread is not as requested and the bread inside structure is going to be sticky in nature. The mixture percentage, which contains the enzyme activity or the amilaz addition levels, is going to be determined by the determination of the falling numbers. The Procedure could also be applied for the flour of the wheat, barley, rye, etc grains and the flour of the malt.

The activity level of the alfa and beta amilaz enzymes existed in the flour of the wheat starch and the viscosity loosing time is going to give the falling number in terms of seconds. It is an important data. The type and the quantity of the amilaz type used for the cooking industry. In order to upgrade the flour, which has a low amilaz activity, a method, which is going to measure the amilaz of grain based and fungal, should be used. The usage of the Classical Falling Number method is suitable for the observation of the addition of the grain-based amilaz.

2. Fungal Falling Number:

This method is used not only for the determination of the natural grain based amilaz enzyme but also is used for the determination of the fungal (micro basis) alfa amilaz enzyme, which is sensitive to the heat.

What is the reason of the measurement of the Fungal Enzym?

The grinding and the flour industries are the most important areas for the application of the new method. The fungal enzyme amount shall be determined by the Classical Falling Number data. The Fungal Falling Number method is going to be used for the determination of the Quality of the final product.

- For the keeping of the final product homogeneity.
- For the limitation of the cost increase due to the overdosing.
- For the limitation of the rejection of a product due to the under or over dosing.
- For the certification of the Quality Control.

Technical Specifications of the Device:

The YUCEBAS MACHINERY Falling Number Device is operating in compliance with both Classical Falling and Fungal Falling Number methods. The Device adjusts the boiling point automatically, according to the area used. A water circulation system, which is going to fix the steam pressure as constant, installed on the housing of the bath, in order to eliminate the loss of the pure water as steam to be installed at the hot water bath of the Device.

Specification

MODEL		FN-877
Dimensions	Height	54 cm
	Depth	40 cm
	Width	17 cm
Power Source		220 volts