



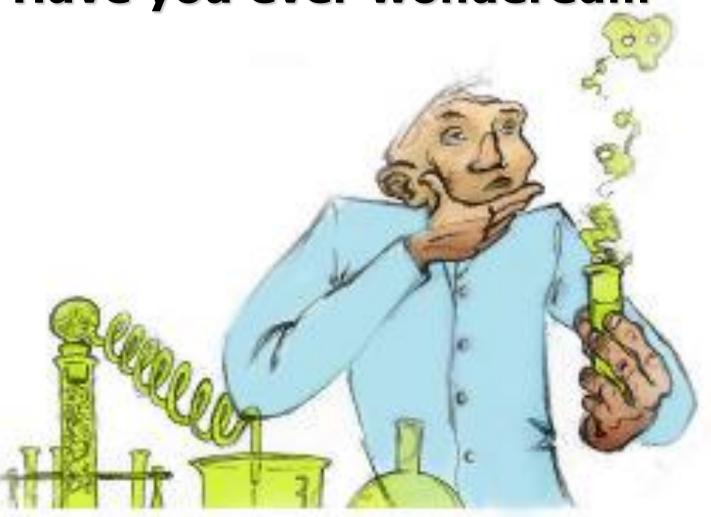


Fitness Program in Quality Control for Millers





Have you ever wondered...





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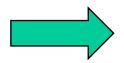
- Why are the test results from your Alveograph® or your Farinograph® or your Mixolab® different from those of your competitors?
- If your laboratory staff is well trained?
- If the results issued by your testing laboratory are close to the real value? If your testing laboratory is well performant?
- How to get your laboratory certified or accredited?
- If your results vary from the results from your customer or provider, is this because they do not work properly or because your laboratory is not working according to the standards?



Get your laboratory at a higher level of quality...

- First, take the decision to go for quality
- Then, invest for quality: time, money, staff and managerial will!
- Draft a general quality scheme : draft procedures, educate and train staff and organize the control
- Get official recognition: ISO 9001, accreditation,...

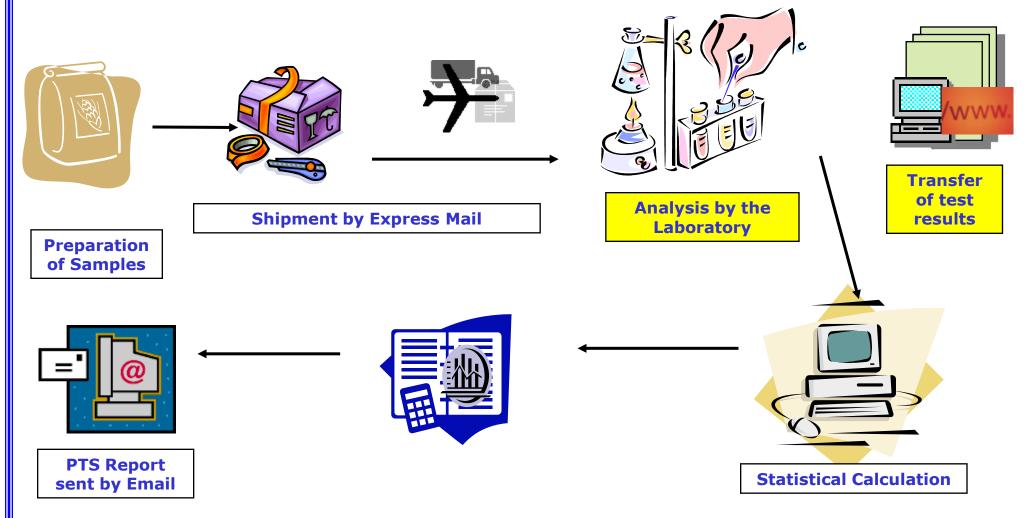
One step is still missing!

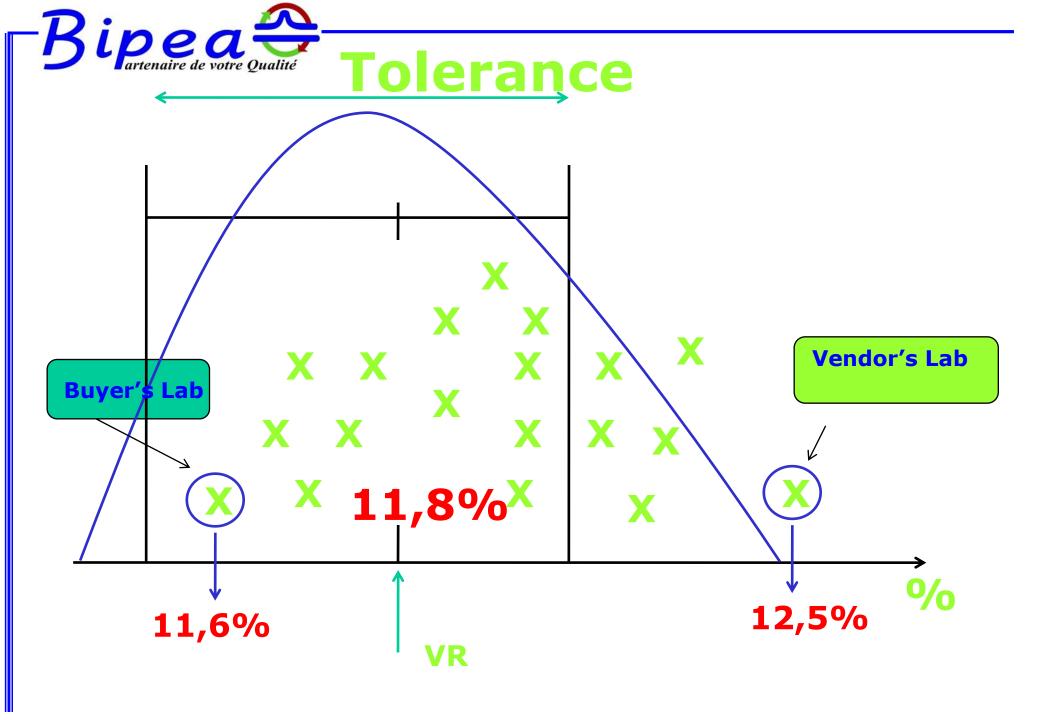


Proof your efficiency!



Fitness programme for laboratory







BIPEA PTS for the Cereal and Milling Industry

- Soft and hard wheat, Durum wheat, Barley, Semolina, Oilseeds
- Determination of impurities, Humidity content in grains, Presence of GMO's, Filth-test
- Mycotoxins
- Animal Feed, forages, premix, ensilages
- Pesticides in Cereals
- Flour (Alveograph®, Farinograph®, Reofermentometer®, Mixolab®)
- Microbiology in fresh flour
- Breadmaking tests



Example PTS on Alveograph

MAIN PARAMETERS*

- Alveograph: W, P, L, P/L, G,
- Ash content
- Falling number (Hagberg-Perten)
- Gluten Index, manual & mecanical
- Moisture content
- Near infrared analyses:
- Moisture content, protein content, sedimentation value
- Protein content.

- Amylograph
- Ascorbic Acid
- Damaged Starch
- Fat acidity
- Sedimentation Value (Zélény)
- Viscograph.



Thank you for your Attention

www.bipea.org