Falling Number

FN 1305

FALLING NUMBER

Perten
INSTRUMENTS

253

Benefits:

Established World Standard
Sprout Detection & Segregation
Low Cost of Ownership
Blend Optimization

FALLING NUMBER ©

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Falling Number
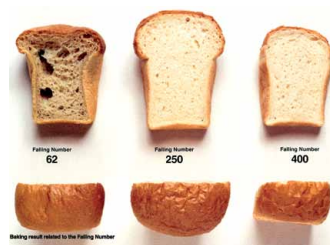
Alpha-amylase activity has great influence upon the quality of baked goods, pasta, and noodles. Sprout damage is caused by alpha-amylase, which is a naturally occurring enzyme in grain that increases in concentration during wet harvests. The Falling Number (FN) method is a fast and easy test to determine alpha-amylase activity in order to detect sprout damage. The Perten Instruments FN method is the World Wide Standard for measuring alpha-amylase activity in both flour and meal of wheat, durum, rye, barley, other grains and malted cereals.

Falling Number 1305

The Falling Number 1305 System is an automatic single analysis system designed for fast and convenient operation of the Falling Number test. The high quality standards to which the FN 1305 is built offer high return on your investment through many years of trouble-free operation.

Features & Benefits

World Standard: Uniform and established reporting for growers, traders and processors.
Quality Assurance: Ensure the delivery meets the end-user specifications.
Blend Optimization: Blend grains or flours to create a product with specific characteristics.
Segregation: Save money by avoiding costly mistakes of mixing sound and sprouted grain.
Optimize the Use of Additives: Calculate malt or fungal additives.
Easy to Use: Confidently used by non-technical operators.
Reliable: Non-complex, robust design provides exceptional instrument life.
Calibration-Free: The measured property is time (seconds), and no calibration is required. This saves the user time and ensures correct and reliable measurements.
Low Cost of Ownership: No consumables or chemicals required.

Recommended Accessories

Water Dispenser: Easily and accurately dispenses 25 ml of water.
Cooling Tower: Saves water and environment by re-circulating cooling water.
Shakematic: Automatic shaker for fast and uniform sample mixing.
Spolett 1010: Rapid Falling Number tube cleaner.
Laboratory Mill 120 or 3100: Approved hammer mills for preparation of grain.
Falling Number Tubes: Calibrated viscometer tubes (10 per box).
Falling Number Stirrer: Perten Instruments Falling Number Stirrer.
Moisture Meter: To determine moisture content of meal and flour.
Balance: With an accuracy of $\pm$ 0.05 g.

Specifications

Power Requirements: 230 V, 50 or 60 Hz
Power Consumption: Heat-up 1100 VA, Running 500 VA
Dimensions (HxDxW): 525x370x223 mm
Net Weight: 8 kg
Cooling Water Consumption: 25 l/h
Parameters: Alpha-amylase activity/starch properties
Products: Flour and meal of wheat, durum, rye, barley, other grains and malted cereals.

SPECIALISTS IN QUALITY CONTROL OF GRAIN, FLOUR, FOOD AND FEED