



# Application note - *rheology*

## Arteezyme 400LP



Arteezyme 400LP, an exclusive and special, baking phospholipase, has positive, measurable effects on flour

Alveograph values    P    L    W    P/L

Alveograph values	P	L	W	P/L
Control flour	84	89	211	0,94
Arteezyme 400LP 10ppm	90	88	242	1,02
Arteezyme 400LP 15ppm	94	89	264	1,06
Arteezyme 400LP 20ppm	99	88	279	1,13

Chopin Alveograph is a well-known and world-wide recognized, leading rheology equipment used in measuring flour strength and quality. The dough is sheet and inflated to a bubble and the maximum values of P (pressure) and L (extensibility) are recorded at rupture time. The value W (the area of the inflating curve) is a direct measure of flour strength (the higher the value the stronger the flour) and is positively correlated with bread volume (higher W->bigger volume)

## facts

1

Arteezyme 400LP is an active baking phospholipase that has positive effects on bread volume

2

Arteezyme 400LP positive effects can be measured rheologically on well-known equipment like Chopin Alveograph

**Arteen Chimi Co.**  
Iran  
[www.arteenco.com](http://www.arteenco.com)

### Alveograph W

