



GLUTEN WASHER 6000 (Glutomatic)



Purpose :

It is used to determine the amount of wet gluten in wheat and flour samples by extracting wet gluten.

Technical Specifications :

- The device is full automatic.
- The amount of wet gluten of 2 samples can be determined concurrently.
- If required, in order to determine the amount of wet gluten in special samples, the kneading period of the device can be extended from 20 seconds to 63 seconds and the washing period from 5 minutes to 8,5 minutes.
- The device can test whole meal.
- "Start/stop", "pause" and "reset" buttons.
- On the device, there is "mix" light that is on during the kneading periods and "wash" light that is on during washing periods.
- The instrument is working with the world standards methods ICC/No. 155 and 158 besides to 137/1, ISO 21415, AACC/No.38-12.02



Mechanical Determination of the Wet Gluten Content of Wheat Flour (Pertem Glutomatic)

Methods Type : Generic Methods

Number: 137/1 Analyte: Wet Gluten Content (Pertem Glutomatic) Matrix: Wheat Flour Year of Approval: 1982 Year of Last Revision: 1994 Scope: This international standard specifies a method for the mechanical determination of the wet gluten content of wheat flour. This method is applicable to different wheat flours (commercial and experimental flours) but not to wheatmeal. Principle: A dough is prepared from a flour sample by adding a buffered sodium chloride solution; the wet gluten is isolated by washing this dough with sodium chloride solution. The residual water adherent to the gluten is removed by centrifugation and the remainder weighed.

Definition :

Wet gluten in wheat flour is a plastic-elastic substance consisting of gliadin and glutenin and obtained by the method specified in this international standard.



Other Specifications:

Volt/hz	230v - 50/60hz
Amper	1,6A
Power	350W
Device Dimensions: W "mm" x L "mm" x H "mm"/Weight. kg	360 x 350 x 325mm / 27 Kg
Package Dimensions: W "mm" x L "mm" x H "mm"/Weight. kg	430 x 450 x 870 / 35 Kg

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INTERNATIONAL ASSOCIATION FOR CEREAL
SCIENCE AND TECHNOLOGY



ICC DRAFT STANDARD No. 192

Approved: 2023

1. Title

Determining the Wet Gluten, Gluten Index and Dry Gluten of the Whole Wheat Meal and Wheat Flour Using Bastak Equipment

7. Apparatus

7.1 **Gluten Cheq apparatus model 6100, obtainable from MP's company²** which includes:

- Mixing / washing chamber(s), fitted with replaceable chrome-plated sieve support with polyester sieves with an 88 µm mesh gap and polyamide sieves with an 840 µm mesh gap. The distance between the mixing hook and the chrome-plated sieve support shall be 0.7 mm ± 0.05 mm.

- Plastic container: containing the sodium chloride solution (6.2), connected to the equipment by a plastic tube.

- Distribution system, consisting of a peristaltic pump allowing the sodium chloride solution used for washing the gluten to be delivered at a constant rate of 53 ml/min ± 3 ml/min.

7.2 **Index Cheq apparatus model 2100, obtainable from MP's company,** which is capable of a rotational frequency of 6000 per minute ± 5 per minute and producing a radial acceleration of 2000 g, fitted with two perforated plates with holes of diameter 600 µm and two receptacles 22 mm in diameter equipped with a grid containing 600 µm holes, to determine the Gluten Index.

7.3 **Dry Cheq apparatus model 2500, obtainable from MP's company,** which is made up of two plates coated with anti-adhesion material and heated by resistance coils to reach a working temperature of 150 °C ± 7°C.

7.4 **Sieve shaker to control the particle size distribution: MP 8000 Laboratory Sifter**

7.5 **Roller Mill: MP 4000 or 4500 model**

7.6 **Hammer Mill: MP 1900 model**

¹ All terms referring to the method provider BASTAK are hereinafter be referred to as "MP".

² Dagyaka Mahallesi 2008. Cadde No:12

Kahramankazan/Ankara/TURKEY or a regional agency of the method provider (BASTAK Instruments Company)