

## Gas Volume Monitor – Application Example

### SEKOWA Corn Special-Baking-Ferment



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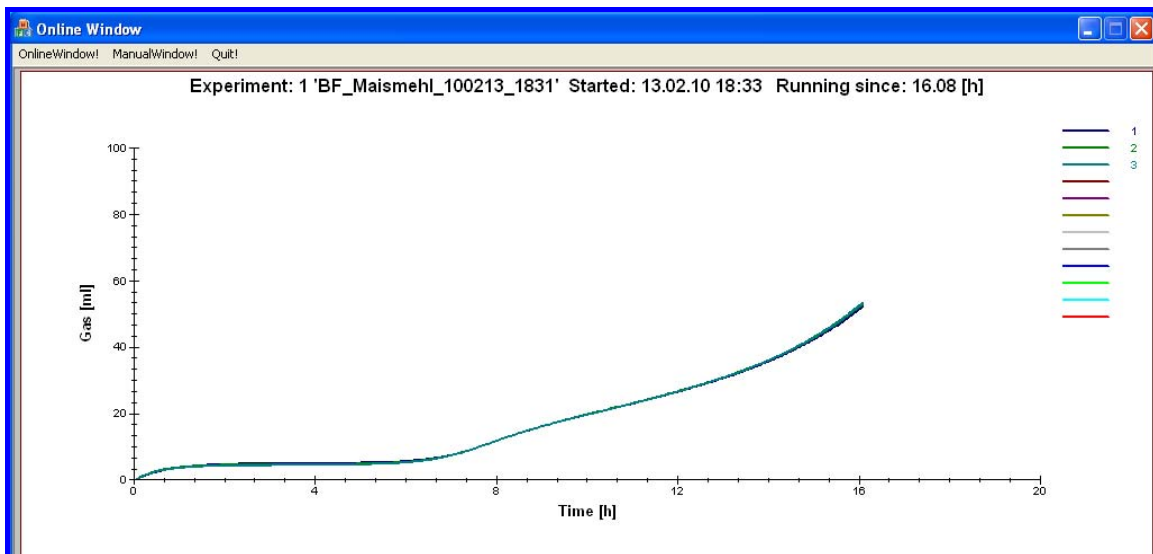
Starter Dough\* 1<sup>st</sup> Stage: Gasification over 16 h at 30 °C

3 separate samples examined, 50 g each

Online Trendgraphics from Applicationsoftware GoGas

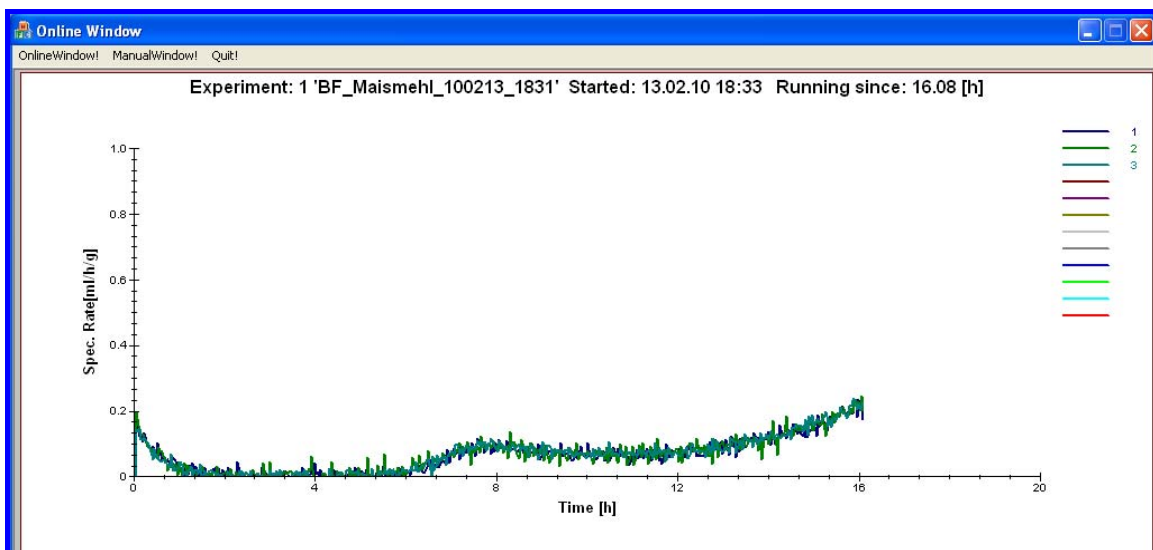


### Total Gasvolume vs Time



53-54 ml Gasification per 50 g dough over 16 h, i.e. about 107 % of initial dough volume

### Specific Gasification Rate (ml Gas per g Teig and h) vs Time



The curves indicate a di- or even polyauxic behaviour of the culture!

\*) Prescription according to enclosed SEKOWA - instruction using corn flour (Theodor Kattus GmbH)

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### SEKOWA Corn Special-Baking-Ferment

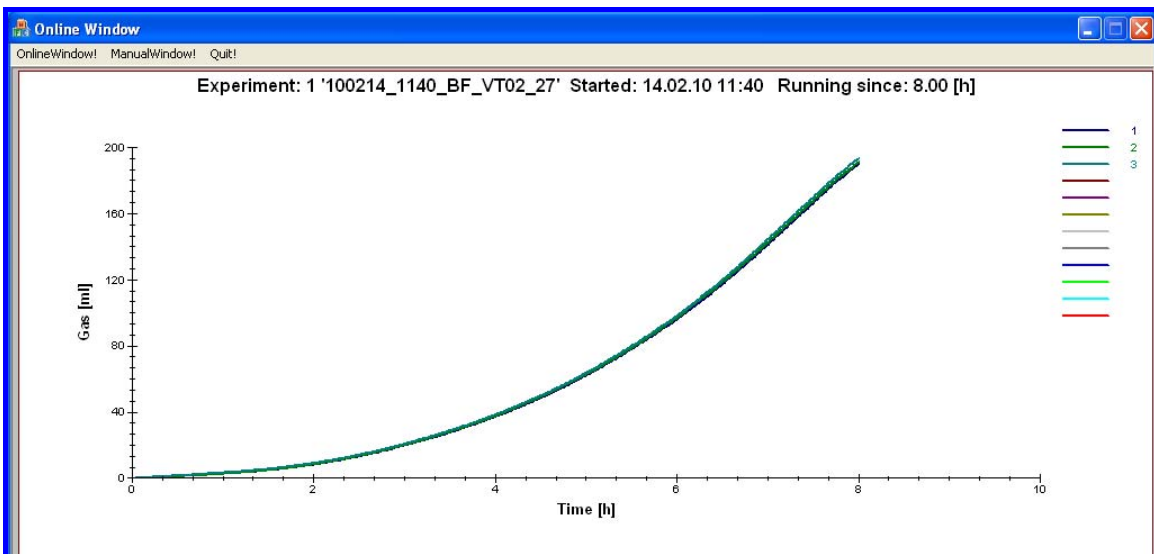
Starter Dough\* 2<sup>nd</sup> Stage: Gasification over 8 h at 27 °C

3 separate samples examined, 50 g each

Online Trendgraphics from Applicationsoftware GoGas

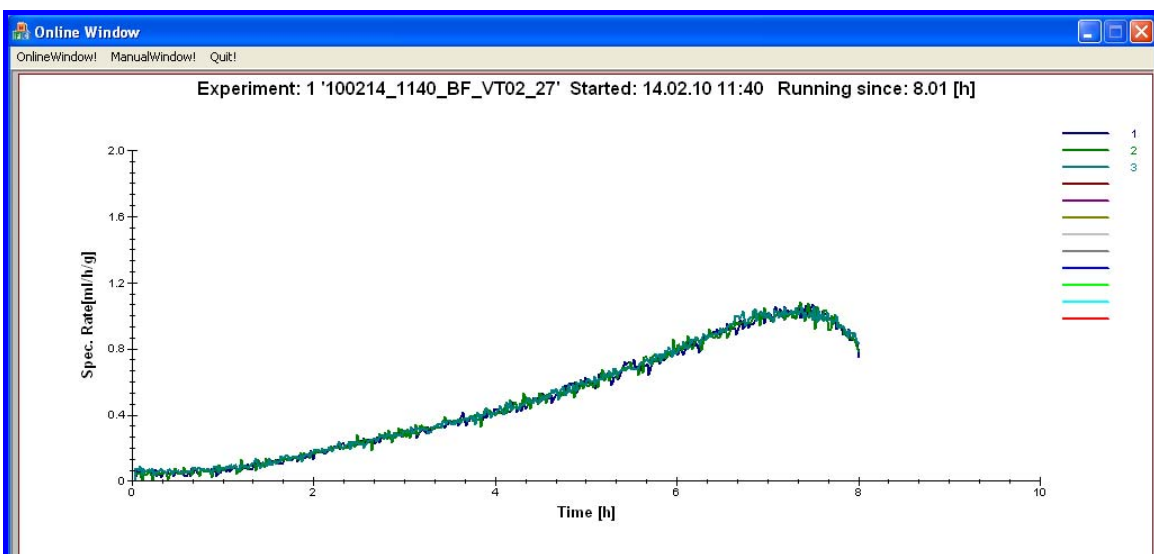


### Total Gasvolume vs Time



192-194 ml Gasification per 50 g dough over 8 h, i.e. about 385 % of initial dough volume

### Specific Gasification Rate (ml Gas per g Teig and h) vs Time



max. spec. Gasification Rate is reached after 7.5 h, subsequently a significant decrease

\*) Prescription according to enclosed SEKOWA - instruction using corn flour (Theodor Kattus GmbH)