

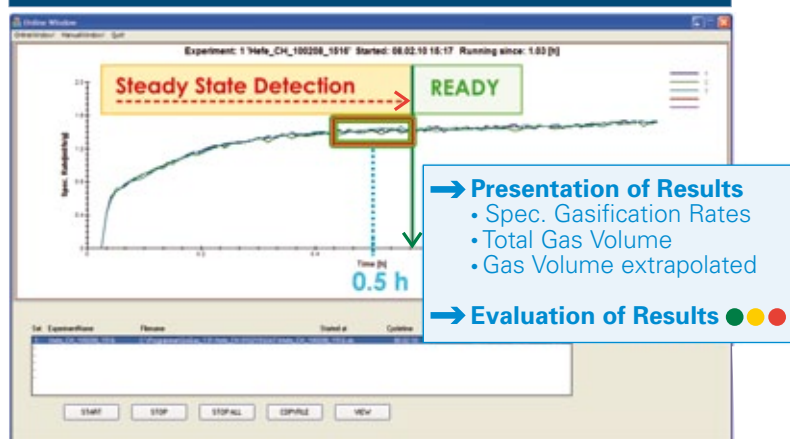
# FAST-QA

## Efficiency and Security in Yeast Quality Assurance

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Specific gasification rates of yeast in typical dough preparations at 30°C reach a certain **Steady State** after about 0.5 h. For the recognition of this event a **Steady State Detection** is implemented within in the operation software *GoGas*:

### Specific Gasification Rates vs. Time



When configurable steady-state conditions are achieved the system generates a **READY-Message** together with a customer-specific **Presentation of Results**.

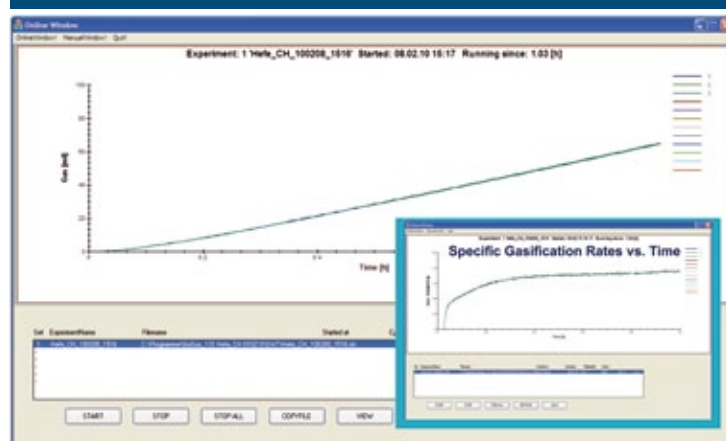
As a consequence for QA-routine, significantly time can be saved and thus laboratory-throughput is increased.

Further, the precise and highly resolutive recording of all data curves enables for an increased security in the evaluation of yeast quality:

By applying sophisticated data management tools, advanced yeast quality attributes become accessible.

Besides the indication of characteristic numbers concerning yeast quality, also the generation of fully customized Quality Reports is possible – tell us about your specific needs and desires...

### Total Gas Volume vs. Time



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