

Falling Number

FN 1310



Falling Number 250



Flour



Grain Intake



Whole Grain

The World Standard for Detection of Sprout Damage



Official Methods:
AACC/No. 56-81.03
ICC/No. 107/1
ISO/No. 3093

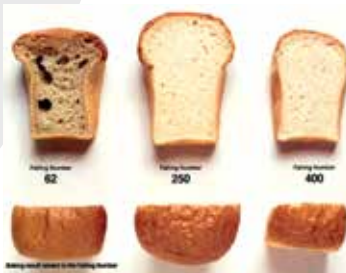


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Perten
INSTRUMENTS

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 1310

The Falling Number 1310 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 1310 is built offer high return on your investment through many years of trouble-free operation.

Features & Benefits

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.

World Standard: Uniform and established reporting for growers, traders and processors.

Official Approvals: International standards and recommendations such as AACC International Method 56-81.03, ICC Standard No. 107/1, ISO 3093.

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 ± 0.05 g.

Specifications

Power Requirements: 115 or 230V, 50 or 60 Hz (specify on order)

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.

