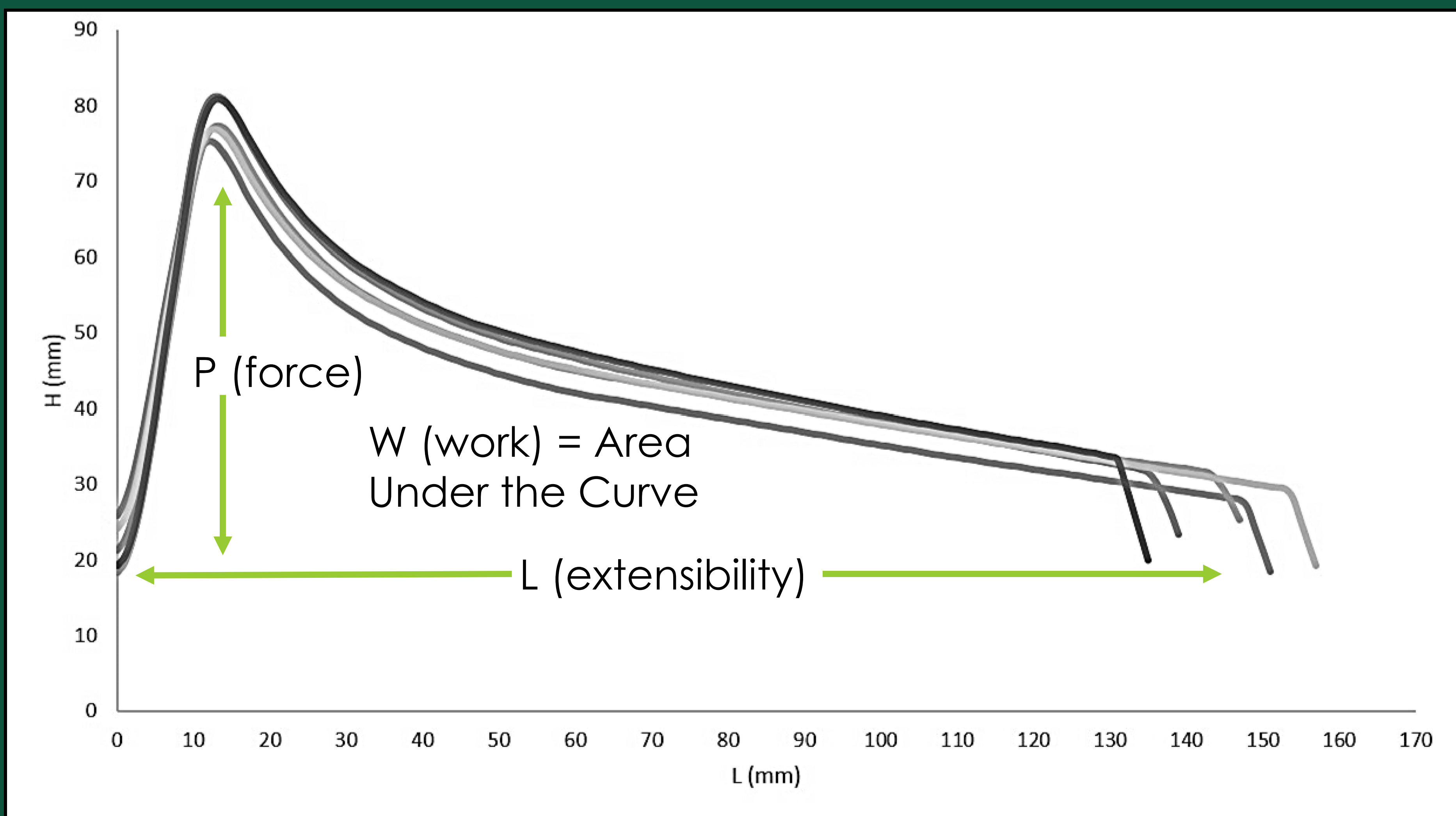


- The alveograph generates a curve indicating the air pressure necessary to inflate a piece of dough like a bubble to the point of rupture and indicates the gluten strength and extensibility of dough.
- Important values reported from the alveograph include:
 - P (force) is the max height of the curve and indicates the dough resistance to extension
 - L (extensibility) is the length of the curve and indicates the dough extensibility
 - W (area under the curve) is the amount of energy needed to inflate the dough to the point of rupture and indicates dough strength.
- The preset mixing time and water absorptions are very low compared to the optimum values for U.S. flours, thus the doughs are quite dry. A modified method has recently been developed that allows for the optimization of both absorption and mix time

EXAMPLE ALVEOGRAM



P = 83mm L = 144mm P/L ratio = 0.58 W = 401 10⁻⁴ joules

