



- The farinograph is a dough mixer that measures and records the torque developed by the action of the mixer blades on the dough.
- It is used to estimate the water absorption of flour, the relative mixing time, the stability to over mixing, and rheological properties of the dough.
- The absorption represents the amount of water required to develop a standard dough consistency of 500 B.U. at the peak of the curve. With too much water, the center of the curve will fail to reach the 500 B.U. line, while with too little water, it will exceed that line. It should be noted that in addition to water, the flour's protein content also affects the curve height. Baking absorption probably will not be the same as the farinograph absorption; however, in many cases there is a good correlation between the two. This is particularly true if the flour protein contents are similar.

EXAMPLE FARINOGRAMS

