

Rheo F4



CHOPIN Technologies in September introduced the new Rheo F4, which can measure the production and retention of carbon dioxide, as well as the volume and tolerance of dough during proofing in a single test.

Rating: Not Rated Yet

Price

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Description

The volume of the proofed product (breads, brioches...) depends on both the carbon dioxide production capacity from the yeast and the ability of the dough to retain this gas while it continues developing. These essential characteristics of dough proofing are evaluated and monitored with the Rheo F4.

Applications include, but are not limited to:

- Determining the optimal time for products to be placed in the oven.
- Assisting in the development of gluten free products.
- Analysing the changing fermentation propertore of frozen dough.
- Analysing the entire dough formulas containing sugar, fat or dietary fibre.
- Verifying yeast activity
- Evaluating the impact of additives or the specific action of enzymes.

[Click here for a virtual demonstration of the Rheo 4.](#)

For more information, visit www.chopin.fr.