

## Solvent Retention Capacity (SRC) profile



Solvent Retention Capacity (SRC) profile of flour.

Rating: Not Rated Yet

**Price**

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### Description

The principle of the SRC method (in accord with AACC Approved Method 56-11) is based on the preferential solvation and swelling of the three polymeric, network-forming flour components by selected, material-specific solvents. The greater the swelling, and the greater the resistance of the swollen network to compression by centrifugation, the higher is the solvent retention. The method enables the measurement of four key quality parameters of flour in one single test:

- Water absorption with the water SRC
- Glutenin functionality with the lactic acid SRC
- Pentosan functionality with the sucrose SRC
- Damaged starch functionality with the sodium carbonate SRC

These four functional properties are key parameters for the quality control of wheat flour. The SRC-CHOPIN finds its best uses in the breeding, milling, and baking industries, but can also add value throughout the rest of the wheat and flour supply chain.

The SRC test method is recognized worldwide. The SRC-CHOPIN machine identifies the solvent tubes, stores the flour weighing data, injects the solvents, shakes, centrifuges and drains the tubes, and then calculates all the results.

[Click here to watch a demonstration of the SRC instrument.](#)

