

## SDmatic



The SDmatic is an analyzer dedicated to determining damaged starch content in flours.

Rating: Not Rated Yet

**Price**

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Manufacturer

Description The SDmatic's measuring method is based on an amperometric measurement (Medcalf & Gilles): it measures iodine absorption by means of a diluted flour suspension. The iodine is adsorbed and then absorbed by the starch all the more so as the latter is damaged. Standards – protocols: AACC, ICC, AFNOR standardization is pending for the SDmatic. It correlates very well with the AACC 76-31 and Farrand methods. Advantages: Rapid analysis in under 10 minutes Simple : automated analysis not requiring any special training and relatively few reagents Calibration and display possible in different units : AACC %, Farrand %, UCD