



## YeastForce unbeatable low priced & fast



### YeastForce – 3 measurements with one device

- raising power
- dough maturation & complete dough volume (tearing point)
- gas retention coefficient

### How does YeastForce work?

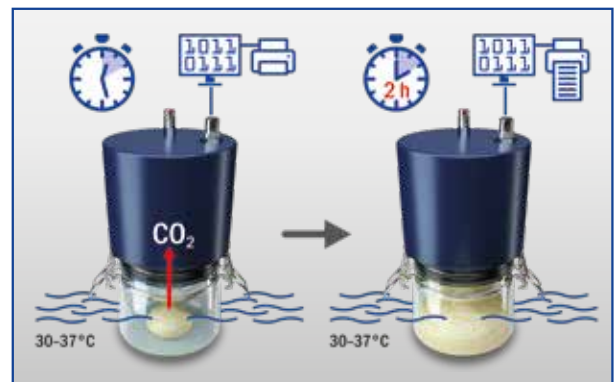
YeastForce is for determination of **raising power** in dough pieces (or sugar solutions) as **CO<sub>2</sub> pressure** measurements [mbar] over time (usually 2 hours). This method correlates very well with the **accredited association methods** of VH Berlin – Research Institute for Baker's yeast.

Moreover YeastForce can determine the **gas holding capacity** in doughs of **proofing dough samples** (with yeast, baking soda or sour dough) as **CO<sub>2</sub> gas concentration** kinetics.

Dough key figures which are important for the baking result, such as:

- **proofing time** (time to max. fermentation volume of the dough sample) and
- **gas retention (coefficient [%]) gas proportion in the dough, total produced gas can be determined online at any time.**

YeastForce is used in the inspection of incoming goods to determine the quality of the yeast in an easy and quick way. This way you can avoid discarding large quantities of dough. Since the yeasts change during storage, it is recommended to carry out additional tests at appropriate intervals.





## Technical Short Facts

- 3 measuring channels: CO<sub>2</sub>, pressure, temperature
- measuring principle of CO<sub>2</sub> sensor: infrared
- accuracy: 0,2 % MBE ± 3 %
- measurable production rate: 0-360 ml/h
- pressure range: 0,8-1,3 bar
- temperature range: 15-40 °C
- data transfer RS232
- dimensions: ø 115 x 205 mm

## Applications

- quality control of incoming and outgoing goods
- testing additives and changes in recipes
- testing of flour quality
- efficiency of raising agents

## Software „YeastForce Monitor“

### Automatic calculation of:

- Produced Volume
- Doughvolume
- Gas Retention Capacity
- PC requirements:  
8 GB Ram, Win7 64bit or better, 1 USB2 Port,  
Display ≥ 1280x800 px



### Customer citation (major customer yeast production):

„Quality control has never been easier. YeastForce is accurate, compact and thanks to its short testing frequency and the fully automated report, we were able to double our capacity in QC.“

## Technical data

Measurement method CO <sub>2</sub>	Dual Wavelength Infrared
Pressure range	0,8-1,3 bar
Accuracy	0,2 % MBE ± 3 %
Measurement range for CO <sub>2</sub>	V= 0,01 mL/C = 0,005 Vol. %
Dimensions	ø 115 x 205 mm
Temperature range	15-40 °C
PC Interface	USB
Measurable gas volume	0-360 ml/h in 500 ml sample bottle
Interval of measurements	1s (intern), Loginterval (Standard) 10s, Summary Interval (Standard) 10min
Electric power	12 V
Number of measurement channels	3 : CO <sub>2</sub> , pressure, temperature
PC requirements	8 GB RAM/Display 1280 x 800 (min), 1920 x 1080 (optimal)
Software	YeastForce Monitor
Sample weight	depends on Sample Bottle size, volume ratio 1:10
Sample bottle size	10 times higher than dough weight/volume