



MEASURE
GLUTEN
QUANTITY AND
QUALITY



Perten Glutomatic® 2000 System
The International Standard Gluten Test



WORLD STANDARD TEST FOR GLUTEN IN FLOUR, WHEAT, DURUM, AND SEMOLINA



GLUTEN INDEX CHARACTERIZES FLOUR FUNCTIONALITY

Gluten

Gluten is the functional component of wheat protein. Its properties determine dough characteristics and influence final product quality. The Gluten quantity and quality affect the dough elasticity, gas retention, expansion properties and will largely influence the final baking quality. Furthermore, the ability to form a non-sticky dough, to maintain the desired dough firmness and to achieve constant pasta cooking characteristics are all influenced by the gluten properties. The Glutomatic test measures Gluten Index characterizing the gluten strength as well as wet gluten content, dry gluten content and gluten water binding capacity.

Perten Gluten Index method is the world standard test for gluten quality and quantity in flour, wheat, durum and semolina. The method is also used for quality control during vital wheat gluten production.

The World Standard Gluten Test

Gluten Content and Gluten Index

AACC/No. 38-12.02
ICC/No. 155 and 158
IRAM 15864

Wet Gluten Content

ICC/No. 137/1

Wet and Dry Gluten Content

ISO 21415-2 and -4
GBT 5506.2 and .4
CCAT Method 13



Features and Benefits

- **Easy to Use** Automated, easy to handle instrument with large touch screen guiding the operator through the analysis. Automatic calculation and storage of results.
- **Versatile Method:** Measures both ground grain and flour at breeders, grain traders, flour mills and flour users, dry gluten manufacturers, pasta manufacturers and bakeries.
- **Segregation:** Identify and separate high quality grain and flour to maximize its value.
- **Easy Sample Preparation:** No sample conditioning or chemicals required.
- **Rapid Analysis:** A complete test takes less than 10 minutes.
- **Robust Instrument Design:** For use at silos or other grain intake areas in difficult environments.
- **Comparable Results:** Glutomatic results and values are included in wheat reports worldwide.



EASY TO USE



FOR YOUR SUCCESS

Perten Glutomatic System

Glutomatic 2000 Dual chamber system. Large touch screen for operator communication. Automatic result calculation and storage. Communication ports for Centrifuge 2010, balance and for connection with LIMS system/PC.

Centrifuge 2010 Regulated, high speed centrifuge with locking safety lid. Connectable to the GM 2000 instrument. Two test cassettes for Gluten Index determination are included.

Glutork 2020 Dries gluten completely under standardized, repeatable conditions. Switch between 4 or 5 minutes in accordance with selected standard used.

SPECIFICATIONS	
Products	Wheat meal, wheat flour, durum meal, semolina, durum flour and vital wheat gluten
Parameters	Wet Gluten Content, Gluten Index, Dry Gluten Content and Gluten Water Binding
Size H x D x W and weight	Glutomatic 2000: 378 x 353 x 288 mm, 18 kg Centrifuge 2010: 203 x 270 x 224 mm, 7 kg Glutork 2020: 90 x 255 x 200 mm, 2 kg
GM 2000 touch screen	7 inches, capacitive
Interface	3 x USB type A, 1 x USB type B, 1 x micro USB type AB (service only). 1 x ethernet connection
Power requirements and consumption	110-230 V, 50/60 Hz Glutomatic 2000: 250 VA, Centrifuge 2010: 110 VA, Glutork 2020: 875 VA

Recommended Accessories

Laboratory Mill 3100 or 120: For rapid and convenient grinding of whole wheat to wheat meal.



Glutomatic 2000

Centrifuge 2010

Glutork 2020



Laboratory Mill 3100

For more information on our Glutomatic 2000 system, please visit www.perkinelmer.com/glutomatic

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