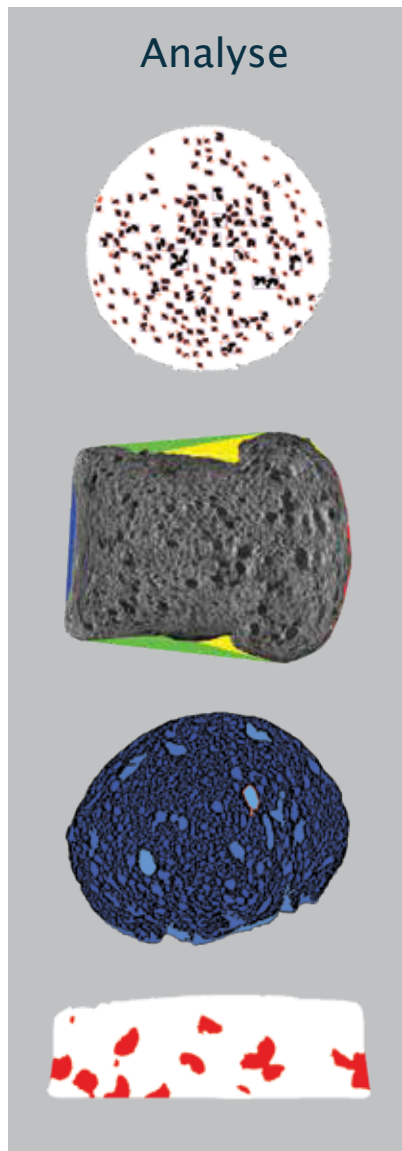
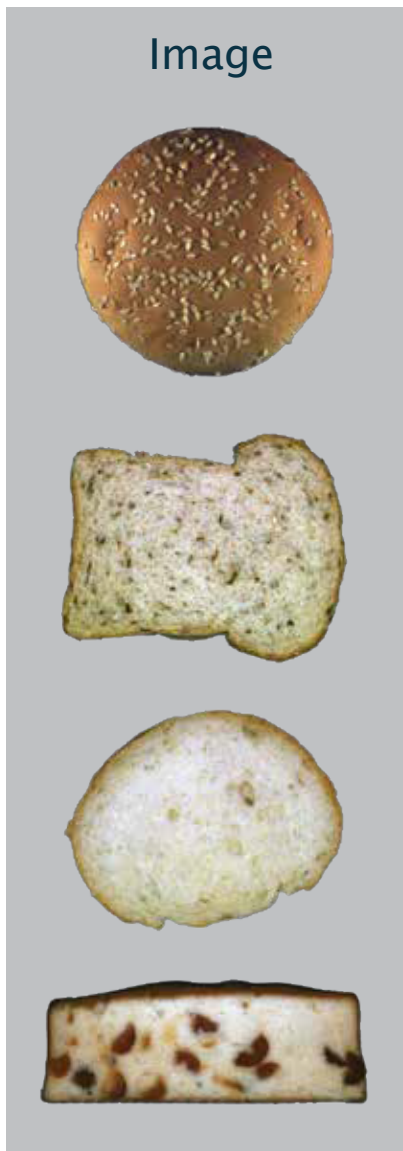


Baking Quality Analyser

Used globally by the food industry, C-Cell provides objective data to aid in the quality control process of baked goods. Easily optimize ingredients/mixing processes, eliminate human error and assess internal structure/external characteristics.

C-Cell is an AACCI approved method for the analysis of structure in baked goods – Method 10-18.01.



Used for

- Ingredient Control
- Additive Performance
- Yeast Activity
- Process control
- Quality control
- New formulation
- Research
- Breeding
- Objective scoring