Perfect Technology As It Has Been For Twenty Years
In a Developing and Globalizing World,
We Raise Our Standards
Since 1999.....

- Laboratory instruments and quality Control Instruments
- Additives and flour Improvers
700 m² Laboratory

More Than 100 Staff

7000 m² Factory
More than 10000 instruments in more than 95 countries

- Indonesia
- Thailand
- Malaysia
- Singapore
- United States
- Germany
- Spain
- Romania
- Belgium
- England
- France
- Morocco
- China
- Argentina
- Chile
- Dubai
- Sudan
- Tunisia
- Armenia
- Nigeria
- Ghana
- Poland
- Senegal
- India
- Philippines
- Thailand
- Mexico
- Egypt
- Italy
- ...
First And Only Private Authorized Classifier Body

- 42 Branches
- 2,2 Metric Tons
Authorized Classifier

- First planning of laboratory
- Supply of instruments and calibration
- Training of staff working in lab
- Quality control analysis of grains which will be stored in silo
- These analysis are carried out by Bastak staff who is working in our offices.
Solar Farm

- 2 MG Capacity
- 35000 m² field
Our founder Zeki Demirtaşoğlu joined Gazi University Faculty of Agriculture Food Science and Technologies Department after graduating from Ankara Mehmet Rüştü Uzel Technical Chemistry High School. After graduating in 1993 he took master education at Food Engineering Microbiology Professorship. Demirtaşoğlu who became food engineer MSC in 1997 worked as a quality control manager, business manager and factory manager at various food companies since 1994. He found Bastak Instruments in 1999, started producing flour additives and quality control devices and continuing his works since that day.
WE PRODUCE FOR THE WORLD
IMPORTANCE OF RHEOLOGICAL ANALYSIS IN WHEAT FLOUR DOUGH

Presented by
Bastak instruments
Halit Shasheet
Business Area Manager
Viscoelasticity
The water absorption capacity of flour
Dough stability
Development time
Degree of softening

Principle; measuring the resistance of dough against to the blades of the instrument. This resistance is transferred to the touchable screen as data and graphics. Resistance and results are changing depends on the dough viscosity
ABSOGRAPH 500

- It measures water absorbbsion capacity of dough and transfer the data to graphic, besides it prepares the dough sample for next test (resistograph test)
- It gives information about flour properties, if it is suitable for bread, pasta, biscuits.
- It has standard 300 gr dough mixing capacity
- Possible to record the results as PDF File
If gluten is strong enough, stability on the absograph graphic is longer.
RESISTOGRAPH 500

- Viscoelasticity
- Enzyme activity
- Sprouting
- Dough stability
- Development time
- Degree of softening
- Elasticity
- Gluten amount
- Gluten quality
- The suitability of flour to bread or other bakery products

**Principle:** Stretching the dough which is prepared with the appropriate amount of water and after some fermentation steps, with a hook and rail until tearing and measuring elasticity and transferring the data to the graphics and getting numerical data.
RESISTOGRAPH 500

- It detects the rheological properties of flour to get ideal bakery products.
- Helps to determine of influence and rates of flour additives.
- It saves user time with 4 fermentation rooms.
RESISTOGRAPH 500

- Bastak Resistograph gives information about resistance to extension, extensibility of dough.
BASTAK ROLLER MILL 4500

- Laboratory double passaged roller mill.
- Flour, Semolina and bran are being produced separately
- Productivity of 50 – 75 %
Devices used in Wheat & Flour Analyses

Wheat Analyse Devices
- Automatic Samplers
- Sample Divider
- Hectoliter
- Moisture Meter
- NIT (Near Infrared Transmission)

Flour Analyse Devices
- Laboratory Mills
- Sieve shaker (Sifter)
- Moisture Analyser
- Gluten System
- Sedimentation
- Falling Number
- Ash Furnace
- NIT (Near Infrared Transmission)
NIR DA-9000
Flour and grain analyzer

New Generation
If You Can't Measure It
You Can't Manage It
It can measure protein, ash, moisture and gluten contents and sedimentation value.

You can choose which sample you want to analyze such as red wheat, white wheat, durum wheat and flour.

It has easy to use software and touchscreen.
Advantages of NIR-NIT Systems

- Very fast method comparing to traditional method.
- It is easy-to-use.
- No need for experienced staff.
- No chemicals needed.
- Non-destructive.
Light goes through an optical path up to the sample. Some part of the light is absorbed by sample and some of it is reflected. The reflected part is determined by detectors and it can be seen at PC as absorption bands.
Traditional Gluten Test vs NIR

NIR analyses are more popular and common these days because of listed advantages

<table>
<thead>
<tr>
<th></th>
<th>Traditional method</th>
<th>NIR method</th>
</tr>
</thead>
<tbody>
<tr>
<td>Experienced stuff</td>
<td>Need</td>
<td>No need</td>
</tr>
<tr>
<td>Rapid analyses</td>
<td>×</td>
<td>✓</td>
</tr>
<tr>
<td>Dangerous chemical usage</td>
<td>✓</td>
<td>×</td>
</tr>
<tr>
<td>Sample usage and reduction</td>
<td>✓</td>
<td>×</td>
</tr>
<tr>
<td>Sample preparation</td>
<td>✓</td>
<td>×</td>
</tr>
<tr>
<td>In-field analyses</td>
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<tr>
<td>Several analyses at the same</td>
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<td>✓</td>
</tr>
<tr>
<td>Consumables usage</td>
<td>✓</td>
<td>×</td>
</tr>
</tbody>
</table>
SAMPLE RESULT OF NIR

Analysis:

- Durum Wheat

Calibration
- Sampling
- Parallel Measuring
- Save
- Report

Wavelength (nm)

Absorbance (abs)

Protein (%): 15.0
Moisture (%): 9.5
Ash (%): 1.55
Gluten (%): 38.3
Sedim (ml): 24.5

Rotary Table: off
Sensor Lamp: On
Sensor Temperature: 33.9°C
GRAIN SAMPLING PROBE
The NEW Gluten Washer
GLUTEN INDEX
FALLING NUMBER
ALPHA AMYLASE ENZYMES
METERS
The NEW Alpha Amylase Enzymes Meters
SAMPLE DIVIDERS
SAMPLE CLEANER
Density of Grains

NILEMALITRE 7500

HECTOLITER 7000
MOISTURE METER FOR GRAINS 16000
Roller Mills
HAMMER MILL
Grinders
LABORATORY SIFTER 8000
ASHING FURNACE and OVEN
SEDIMENTATION SHAKER
BREAD FOLUME METER
PELLET DURABILITY INDEX TESTER
FLOUR IMPROVERS AND ADDITIVES
We produce for the world
THE WORLD MILLING TECHNOLOGIES
CONFERENCE & EXHIBITIONS
31 October - 3 November 2019
BELEK - ANTALYA

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MILL MACHINE TECHNOLOGIES AND SIDE INDUSTRY FAIR

9-12 SEPTEMBER 2020
SPECIAL THANK FROM BASTAK TEAM FOR YOUR ATTENTION
Perfect Technology As It Has Been For Twenty Years