



20 *years*

Perfect Technology
As It Has Been For Twenty Years

Bastak

PLATINUM SPONSOR



In a Developing and Globalizing World,
We Raise Our Standarts



Since 1999.....

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





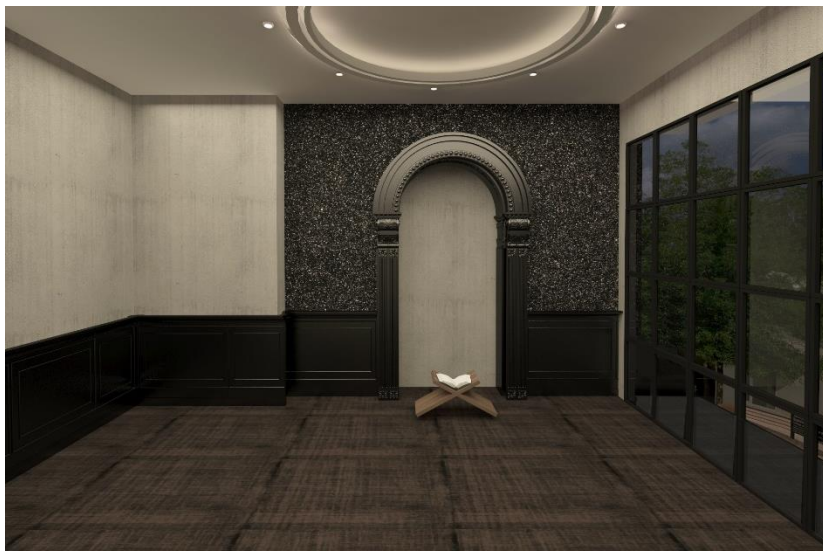
7000 m2 Factory



More Than 100 Staff



700 m2 Laboratory



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
- ...





Los Angeles



Guatemala



California



Colombia



Dubai



Panama



Indonesia



Turkey



Indonesia

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.





BASTAK
energy

Solar Farm

- 2 MG Capacity
- 35000 m2 field



Introduction

FOUNDER



Our founder Zeki Demirtaşıoğlu 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. Demirtaşıoğlu 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**



Impeccable Technology

Just Like in Nature



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IMPORTANCE OF RHEOLOGICAL ANALYSIS IN WHEAT FLOUR DOUGH

Presented by
Bastak instruments
Halit Shasheet
Business Area Manager

















ABSOGRAPH 500

Viscoelasticity

The water absorption capacity of flour

Dough stability

Development time

Degree of softening

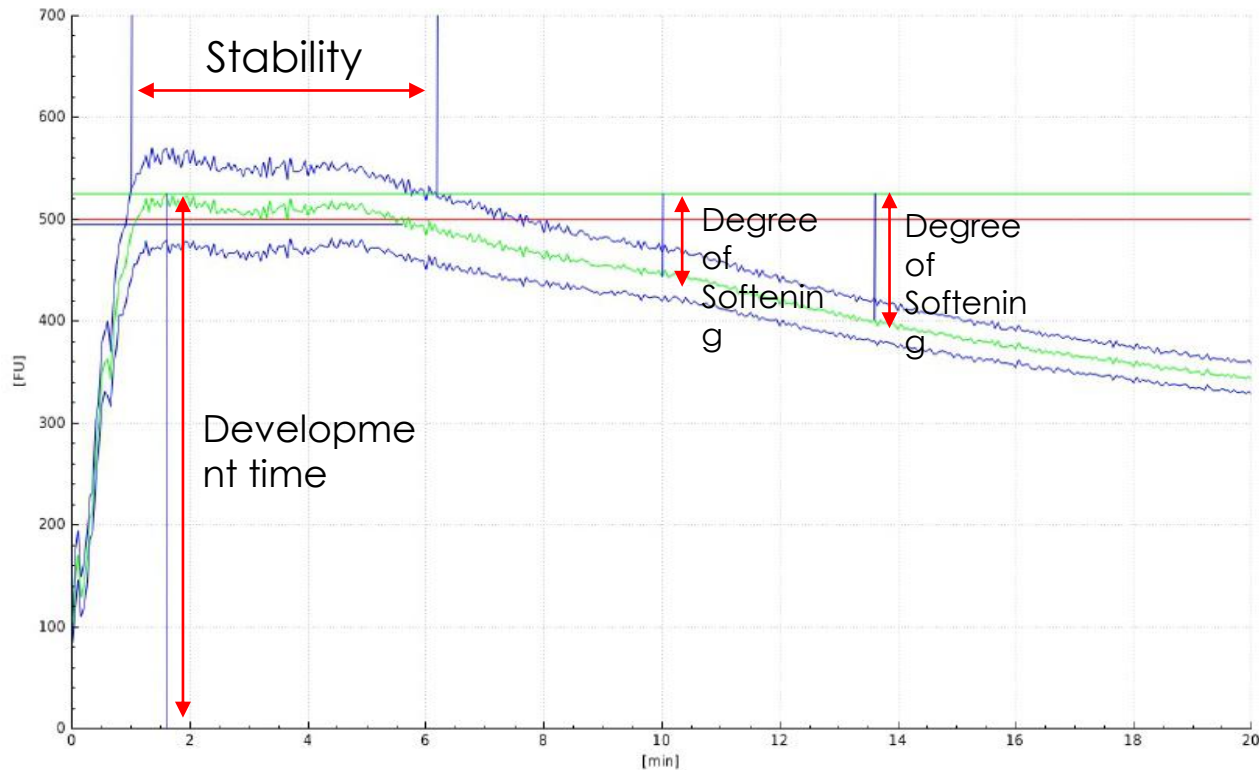
Principle; measuring the resistance of dough against to the blades of the instrument. This resistance is transferred to the touchable screen as data and graphics. Resistance and results are changing depends on the dough viscosity

ABSOGRAPH 500

- It measures water absorption 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



Absograph 500



- 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.



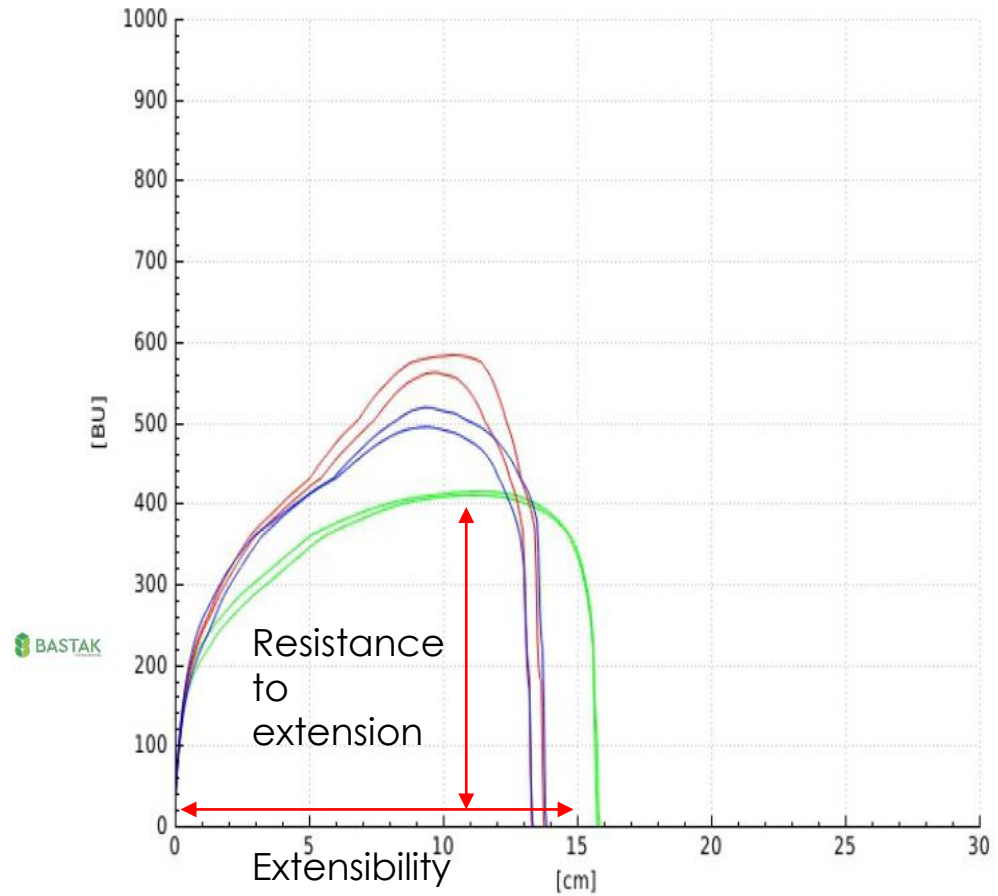
RESISTOGRAPH 500

- 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



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[bastak.instrument](https://www.facebook.com/bastak.instrument)

New Generation

If You Can't Measure It
You Can't Manage It



New Generation NIR DA-9000



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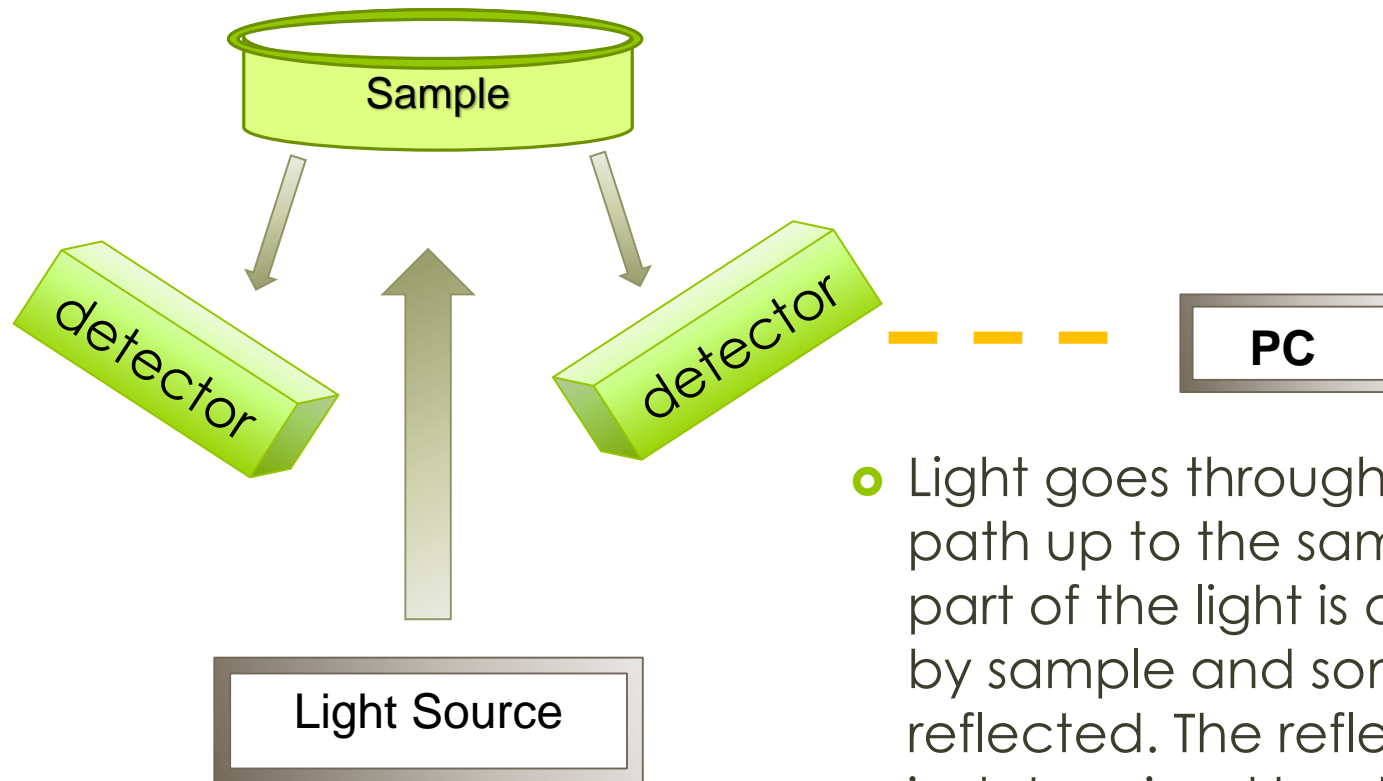
- ✓ It can measure protein, ash, moisture and gluten contents and sedimentation value.
- ✓ You can choose which sample you want to analyze such as red wheat, white wheat, durum wheat and flour.
- ✓ It has easy to use software and touchscreen

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.



NIR WORKING PRINCIPLE



- 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

| | Traditional method | NIR method |
|------------------------------|--------------------|----------------|
| Experienced stuff | Need | No need |
| Rapid analyses | X | ✓ |
| Dangerous chemical usage | ✓ | X |
| Sample usage and reduction | ✓ | X |
| Sample preparation | ✓ | X |
| In-field analyses | X | ✓ |
| Several analyses at the same | X | ✓ |
| Consumables usage | ✓ | X |

SAMPLE RESULT OF NIR







Sampling Probe 10000



Sampling Probe 10500



Sample Divider 13000



Hectoliter 7000 & Nilemaliter 7500



Sample Cleaner 13500



Moisture Meter 16000



Roller Mill 4500



Semolina Mill 4500s



Hammer Mill Smart 1900



Hammer Mill 1900



Roller Mill 4000



Volume Meter 13300



Amylase Enzyme Meter 5100



Enzyme Meter 5000



Gluten System (6100-2100-2500)



Sedimentation Device 3100



Ash Furnace 12000



Lab Sifter 8000



Absograph



Nir Grain Analyzer DA-9000

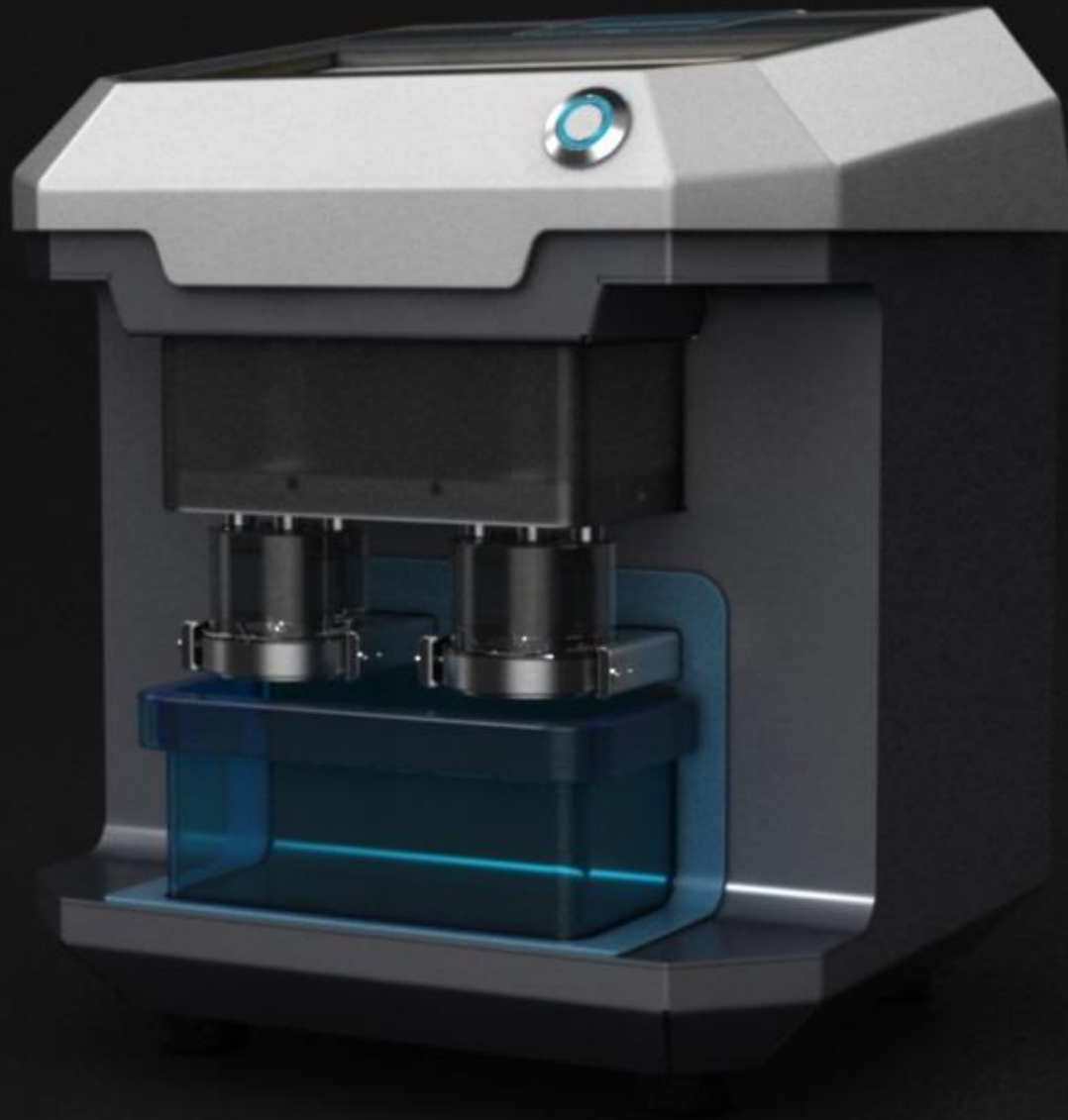


Resistograph

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 FOLVME METER



PELLET DURABILITY INDEX TESTER



FLOUR IMPROVERS AND ADDITIVES



We produce for the world

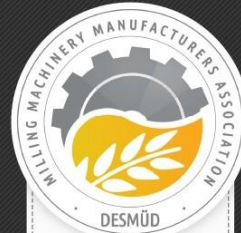




MILLING MACHINERY MANUFACTURER ASSOCIATION



BU ŞİRKET
DESMÜD
ÜYESİDİR.



THIS COMPANY IS
A MEMBER OF
DESMUD.



THE WORLD MILLING TECHNOLOGIES CONFERENCE & EXHIBITIONS

31 October - 3 November 2019
BELEK - ANTALYA



Organizing
Milling Machinery
Manufactures Association



www.worldmilltech.org

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TECH
İSTANBUL**

MILL MACHINE TECHNOLOGIES
AND SIDE INDUSTRY FAIR

9-12 SEPTEMBER 2020

CNREXPO / *Istanbul
Expo Center*

SPECIAL THANK FROM BASTAK
TEAM FOR YOUR ATTENTION



BASTAK
instruments



20 *years*

Perfect Technology
As It Has Been For Twenty Years

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