



## Sample Bowl for doughLAB™

To perform in a competitive market, the Newport Scientific doughLAB bowl needed to meet exacting design and manufacturing standards in order to fulfill the modern laboratory's requirement for standardised and repeatable test results. The challenge has been met by our research and design team of Mark Bason, Stephen Neil and their specialist contractors with our new 300 g doughLAB bowl.

The priority was 'getting the science right' and the Newport Scientific team quickly learnt that bowl construction and temperature control were absolutely critical.

A fully jacketed temperature-controlled water supply allows for a large capacity water jacket which ensures the most accurate and rapid temperature response. The bowl also has an integrated temperature probe at the inlet as well as a versatile hand-held temperature probe which can be put directly into the dough itself, or into the bowl via a port positioned right down in the centre of the bowl, where the dough is.

The construction materials were chosen to give the best combination of robustness, stain and rust resistance as well as ease of cleaning, with an especially hard-wearing stainless steel used for the mixing blades to increase their longevity.



## A user-friendly focus

Our industrial designer, Stephen Neil, says that the doughLAB bowl was designed with the operator in mind. He has kept it strong and robust while removing hard edges and corners for ease of handling and a more user-friendly look. Stephen was particularly conscious of the time the operator is engaged in cleaning the bowl and his design priorities included accessibility to all parts and quick release water connectors.

In the Newport Scientific method development laboratory, Jenny Dang is the most frequent user of the new doughLAB 300 g bowl and she highlights the importance of its safety lid. The safety clutch system means that the blades instantly stop turning when the lid is opened, so there is no chance of an accident.



'Everything I need has been included in the new doughLAB 300 g bowl,' Jenny says. 'There is an integrated water dispenser so that the doughLAB can accurately control the water addition, an evaporation shield, a place to insert a spatula to scrape down the dough as it starts to mix, and the clear lid means I can see exactly how my dough is progressing.'

With such an admirable result, we look forward to hearing of future developments from Newport Scientific's research and design team.



## NEWPORT SCIENTIFIC: FINALIST IN AUSTRALIAN TECHNOLOGY SHOWCASE 2003 PATRONS' AWARD

### Letter from Europe

Newport Scientific Europe Ltd has now been in operation for two and half years. Over this time, we have established strong links with our distributors to provide the support required in Europe, and we also continue to participate in major conferences and events related to the cereal and food markets. We regard these as opportunities to talk with you, and to discuss the solutions Newport Scientific products can provide for your applications. In Europe the needs are different in each country, and your feedback helps us to work towards useful tools for your laboratories.

The RVA is widely used by international companies in R&D and, to a smaller extent, for control and plant checks. One of our aims is to increase its use in the latter. The RVA is a user-friendly instrument, where routine methods can be run easily for everyday checks. We also strongly believe that the cereal market could benefit in using this instrument for pasting properties of cereals, as an accurate fingerprint for starch and product quality.

In addition to the RVA, we are now busy introducing what we consider the smartest dough rheology equipment — the doughLAB, which meets AACC No. 54-21, ICC No. 115/1 and RACI No. 06-02 standard methods for dough testing and can mimic industrial mixing. The result is quantitative analysis of dough consistency with temperature and developed energy close to process parameters, and the ability to predict the behaviour of wheat, flour, and ingredients.

I look forward to answering any questions you may have about the doughLAB or the RVA.



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*Left: Corinne Charrie and Mark Bason at the AACC 2003 Annual Conference in Portland, Oregon, in September.*

Newport Scientific was among six finalists in the Australian Technology Showcase 2003 Patrons' Award. This prestigious award was established to recognise outstanding achievement in international markets and promotion of Australian innovation among more than 400 ATS companies. The Australian Technology Showcase is a public/private sector collaborative program promoting uniquely developed Australian technologies to the world.



*Managing Director of Newport Scientific, Rodney Booth, being presented with the Finalist's Trophy by NSW State Treasurer, The Hon. Michael Egan.*

### Meet the people



*Joining Newport Scientific on a part-time basis in November 2000, Jenny Dang took on a full-time position as a Research Scientist in March 2003. With a background in Food Science and Technology (University of NSW), and a recently completed PhD in rice chemistry from University of Sydney, her main roles include research and development, customer support, and training.*

*Jenny works on developing new applications for the RVA and doughLAB, as well as improving current methods. She is also involved in training Newport Scientific's international agents and distributors in the use of our instruments, ensuring that customers will receive a high level of technical support.*

*Her customer support roles include organising and managing the Newport Scientific Check Sample Program, performing and reporting on analyses of customer samples, and assisting customers with RVA applications. Jenny says she is especially keen on applications development because it gives her the opportunity to be creative.*