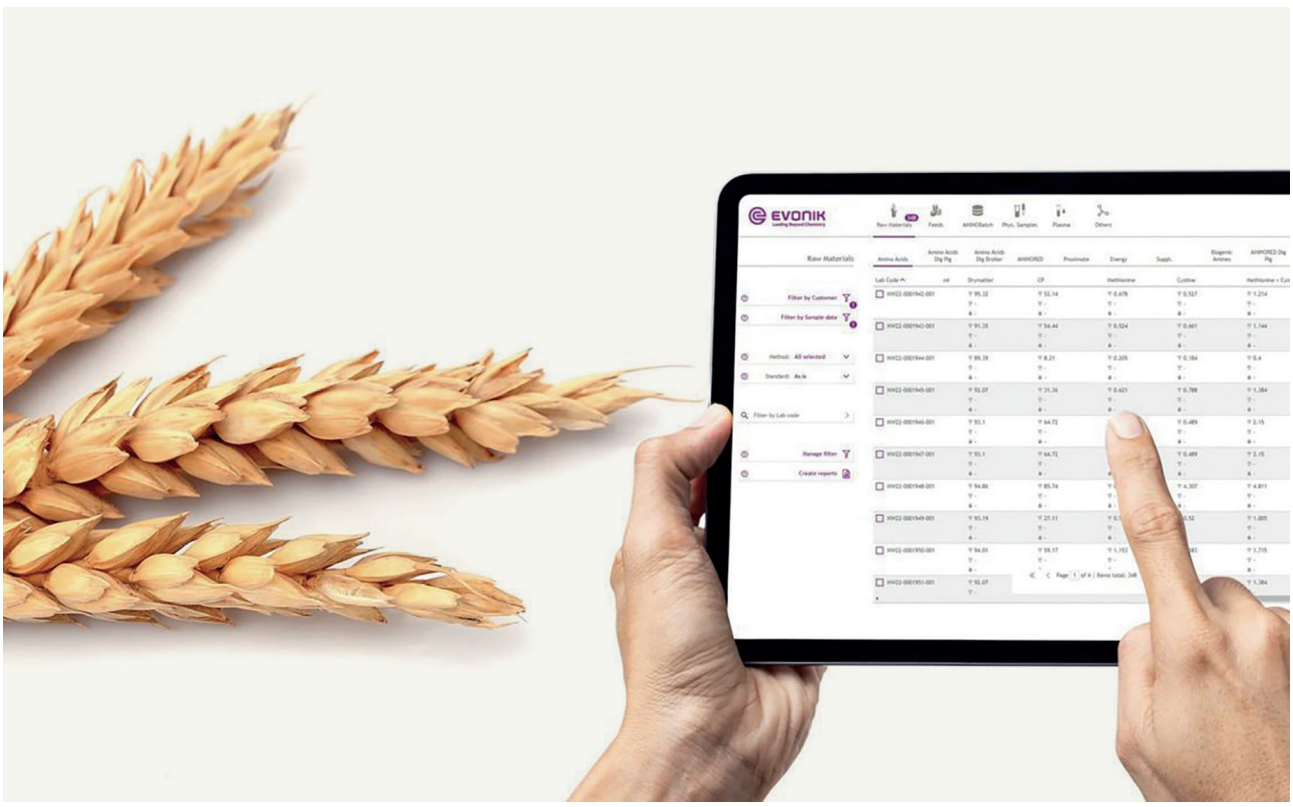
# AMINONIR®

# TURN WHEAT VARIABILITY INTO CONTROL. TURN CONTROL INTO CONSISTENT QUALITY.

Real-time NIR analytics for faster, smarter milling and baking decisions.

AMINONIR®




EVONIK
Leading Beyond Chemistry

# With AMINONIR® for Milling and Baking, you can achieve consistent product quality through rapid ingredient analysis.

## MANAGING THE CHALLENGE OF WHEAT VARIABILITY STARTS WITH RELIABLE QUALITY DATA

Successful milling and baking depend on the accurate assessment of basic key quality parameters such as protein, ash, moisture, falling number, wet gluten, and sedimentation value. Besides decisions at grain reception, these characteristics and parameters for flour performance and dough properties, such as farinograph, extensograph, and other advanced rheology data are essential for final product quality. However, conventional analytical methods can be time-consuming, resource intensive, and costly. Waiting for laboratory results can slow operational decisions, delay batch release, and increase pressure on laboratory personnel. At the same time, variability in wheat quality makes it increasingly important to generate reliable data quickly and consistently in order to maintain product specifications and process efficiency.



## ADVANCED NIR TECHNOLOGY THAT KEEPS PRODUCTION MOVING

AMINONIR® enables flour mills and bakeries to verify grain and flour quality within minutes using advanced near-infrared (NIR) spectroscopy. By generating precise analytical data, AMINONIR® supports faster decisions despite wheat and flour variability.

Instead of waiting for traditional laboratory results, AMINONIR® provides near real-time data on critical quality parameters such as protein, moisture, ash, wet gluten, falling number, and sedimentation value. Faster access to quality information enables quicker operational decisions, and more consistent milling and baking performance.

AMINONIR® also helps streamline laboratory workflows by reducing routine analytical workloads and freeing personnel. Combining rapid data generation with informed storage, blending, and formulation decisions allows mills and bakeries to improve flour consistency, optimize baking performance, and respond more quickly to changing production requirements, thus saving costs.

The result is a digital analytics solution that saves time, improves efficiency, and delivers measurable value throughout the milling and baking process.




***Figure 1*** *Example of NIR testing equipment.*

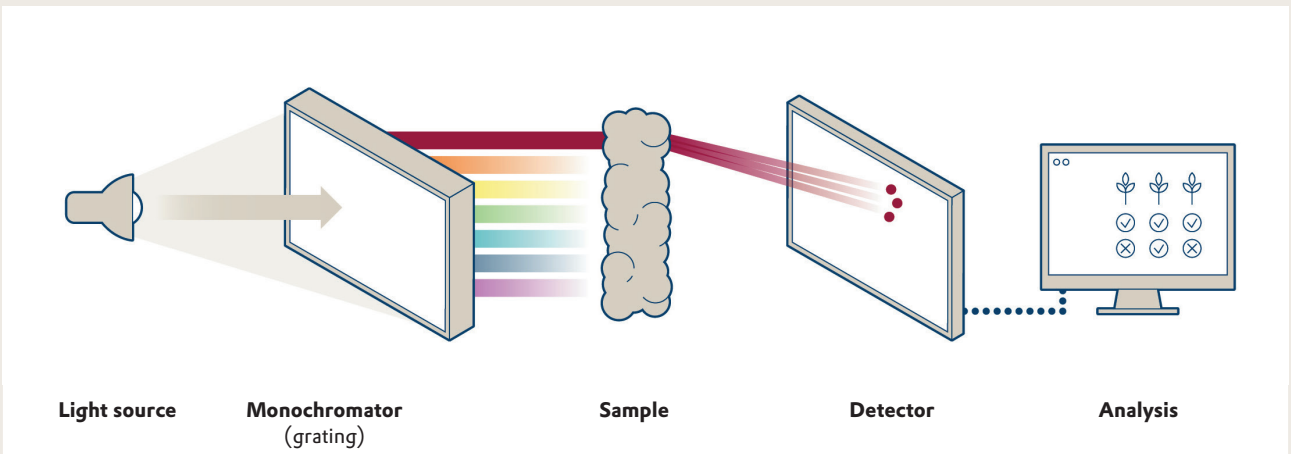


## HOW IT WORKS

1. Measure on-site using a suitable high-performance NIR instrument.
2. Upload the spectrum securely through the AMINONIR® digital platform.
3. Receive results within minutes using Evonik's validated calibrations for milling and baking quality indicators.
4. Make informed decisions immediately based on reliable, batch-specific data.

No sample shipping. No lengthy laboratory waiting times. Just rapid access to the analytical information needed to support day-to-day operations.

***Figure 2*** *Using near-infrared (NIR) spectroscopy to analyze the composition and quality of wheat grain and wheat flour.*




## BRINGING DECADES OF EXPERIENCE TO THE MILLING AND BAKING INDUSTRY

Evonik's AMINONIR® builds on more than 30 years' experience delivering analytical services to the global feed industry. The technology combines high-performance NIR spectroscopy with calibrations developed from validated wet-chemistry reference analyses and maintained according to recognized industry standards.

The system automatically identifies the appropriate calibration for the material being analyzed, enabling multiple quality parameters to be determined from a single spectrum. In addition to traditional nutrient profiling, AMINONIR® now incorporates baking-relevant quality indicators specifically developed for milling and baking applications.

By combining proven analytical expertise with new application-specific capabilities, Evonik brings a trusted and established platform to the food industry.



## GET IN TOUCH TO LEARN MORE

Interested in discovering how AMINONIR® can support your milling or baking operation?

**Scan the QR code to connect directly with our analytics experts and discuss your specific requirements.**

**EVONIK OPERATIONS GMBH**
Animal Nutrition Business Line

evonik.click/animalnutrition

**Learn more about AMINONIR®**

**evonik.click/aminonir**

This information and any recommendations, technical or otherwise, are presented in good faith and believed to be correct as of the date prepared. Recipients of this information and recommendations must make their own determination as to its suitability for their purposes. In no event shall Evonik assume liability for damages or losses of any kind or nature that result from the use of or reliance upon this information and recommendations. EVONIK EXPRESSLY DISCLAIMS ANY REPRESENTATIONS AND WARRANTIES OF ANY KIND, WHETHER EXPRESS OR IMPLIED, AS TO THE ACCURACY, COMPLETENESS, NON-INFRINGEMENT, MERCHANTABILITY AND / OR FITNESS FOR A PARTICULAR PURPOSE (EVEN IF EVONIK IS AWARE OF SUCH PURPOSE) WITH RESPECT TO ANY INFORMATION AND RECOMMENDATIONS PROVIDED. Reference to any trade names used by other companies is neither a recommendation nor an endorsement of the corresponding product, and does not imply that similar products could not be used. Evonik reserves the right to make any changes to the information and / or recommendations at any time, without prior or subsequent notice.

202608

EVONIK
Leading Beyond Chemistry