

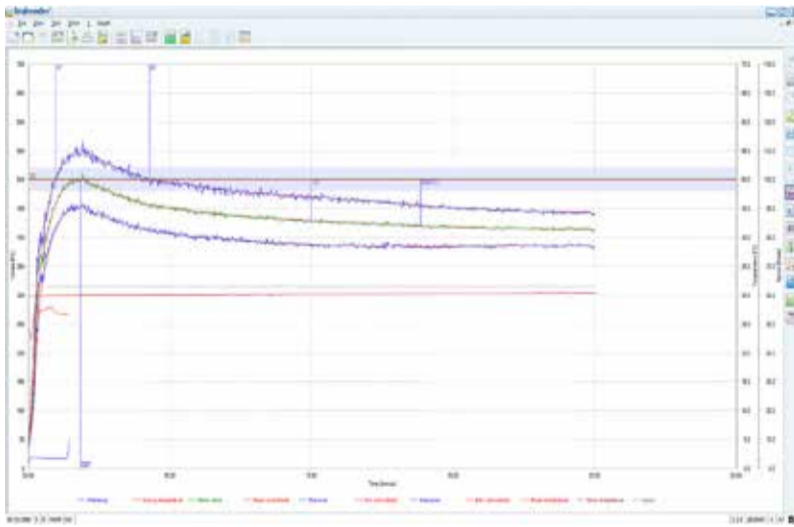
Kadife Pidelik

Döner pidesi, tırnaklı pide (Ramazan Pidesi), kır pidesi, lahmacun, balon ekmeğ gibi ürünlerde kullanılır. Düşük küllü ve parlak un yapısıyla 1. sınıf yüksek performanslı bir pidelik undur.

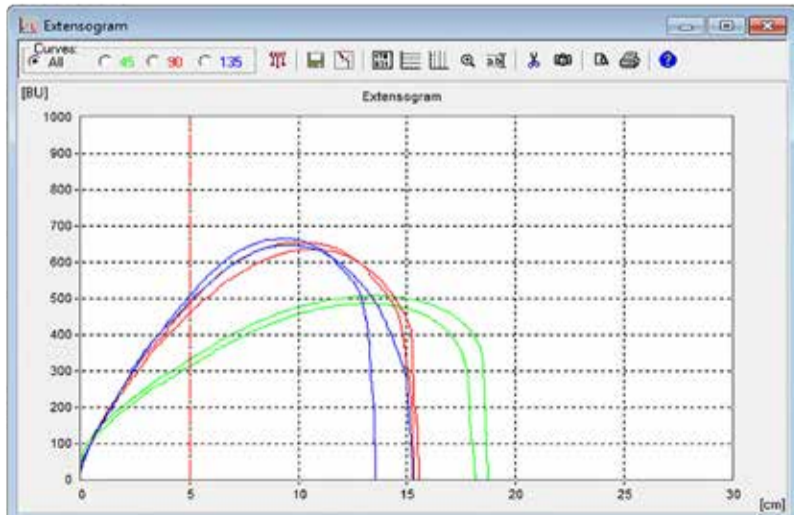


DEĞERLER

Nem (Maks.)	14,5 (%)	FFN	190
Gluten	30	N. Zede.	24,5
G. İndeks	95	Beyazlık	60
Sedim	40	Kül (Maks.)	60
B. Sedim	50	Protein (Min.)	11,5 (%)



Point	Unit	Value	Description
T	mm:ss	20:00	Measuring time
DT	°C	26.8	Dosing temperature
DDT	mm:ss	01:50	Development time
C	FE	501	Consistency
WZ	%	59.3	Water absorption
WAC	%	59.3	Water absorption corr. for default consistency
WAM	%	59.3	Water absorption corr. for default moisture content
S	mm:ss	03:18	Stability
DS	FE	72	Degree of softening (10 min after beginning)
DS(ICC)	FE	82	Degree of softening (ICC / 12 min after max.)
FQN	mm	33	Farinograph quality number



Evaluation of sample:		KADİFE		
Date:	2016	Operator:		
Test after:	45/90/135	Minutes		
Waterabsorption:	56 %			
Proving Time [min]	45	90	135	
Energy [cm²]:	124	131	122	
Resistance to Extension [BU]:	323	476	503	
Extensibility [mm]:	185	155	144	
Maximum [BU]:	497	645	657	
Ratio Number:	1,7	3,1	3,5	
Ratio Number (Max.):	2,7	4,2	4,6	
Total	45	90	135	

Remarks:
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