



Ambalaj Ağırlıkları (KG)

25

50

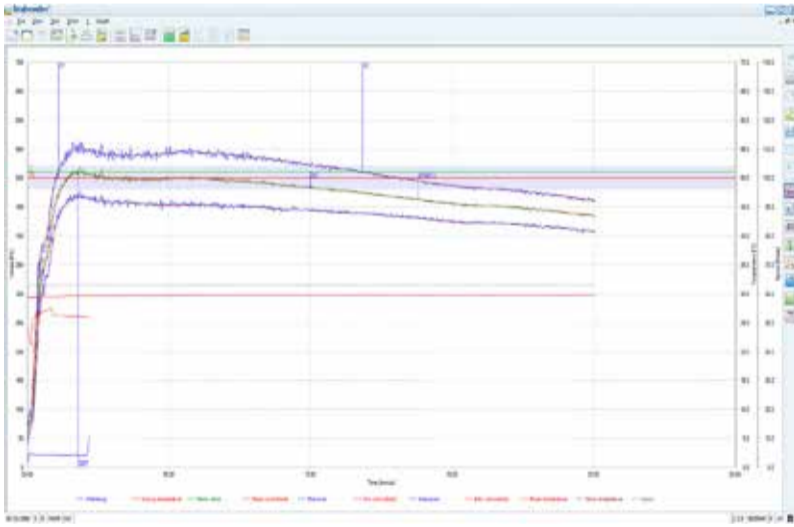
Yayla Gülü Tandırılık Buğday Unu

"Mert Çörekli" buğday unu alt yapısına sahip fakat daha esmer (küllü) bir unudur. Tandır ekmeği, köy ekmeği ve esmer simit yapımına uygundur.

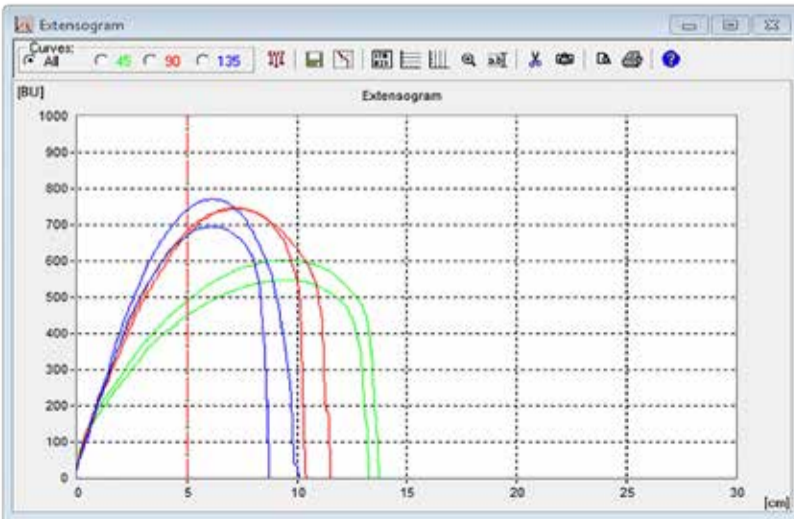


DEĞERLER

Nem (Maks.)	14,5 (%)	FFN	98
Gluten	26	N. Zede.	27,0
G. İndeks	85	Beyazlık	39
Sedim	27	Kül (Maks.)	1,75
B. Sedim	32	Protein (Min.)	10 (%)



Point	Unit	Value	Description
T	mm:ss	20:01	Measuring time
DT	°C	26.2	Dosing temperature
DDT	mm:ss	01:47	Development time
C	FE	511	Consistency
WZ	%	62.3	Water absorption
WAC	%	62.6	Water absorption corr. for default consistency
WAM	%	62.4	Water absorption corr. for default moisture content
S	mm:ss	10:44	Stability
DS	FE	27	Degree of softening (10 min after beginning)
DS(ICC)	FE	48	Degree of softening (ICC / 12 min after max.)
FQN	mm	105	Farinograph quality number



Evaluation			
Evaluation of sample:		YAYLAGULU	
Date:	2016	Operator:	
Test after	45/90/135	Minutes	
Waterabsorption:	60 %		
Proving Time [min]	45	90	135
Energy [cm²]:	105	107	88
Resistance to Extension [BU]:	472	680	708
Extensibility [mm]:	135	110	94
Maximum [BU]:	575	746	733
Ratio Number:	3.5	6.2	7.5
Ratio Number (Max.):	4.3	6.8	7.8
Total	45	90	135
Remarks:	KOZLU GIDA A.Ş.		