



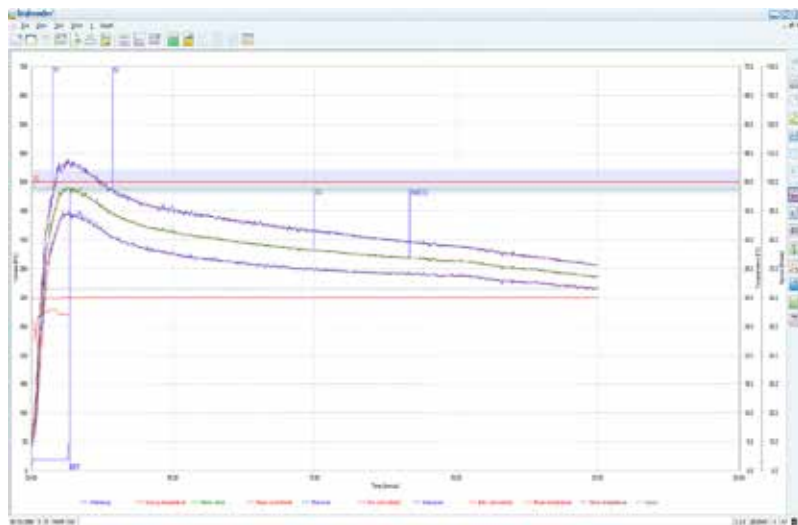
Ekmeklik Bread Wheat Flour

This is an economical bread group product with a low protein wheat substructure. It can be mixed with our other bread products as well as used solely for the products that high performance is not essential.

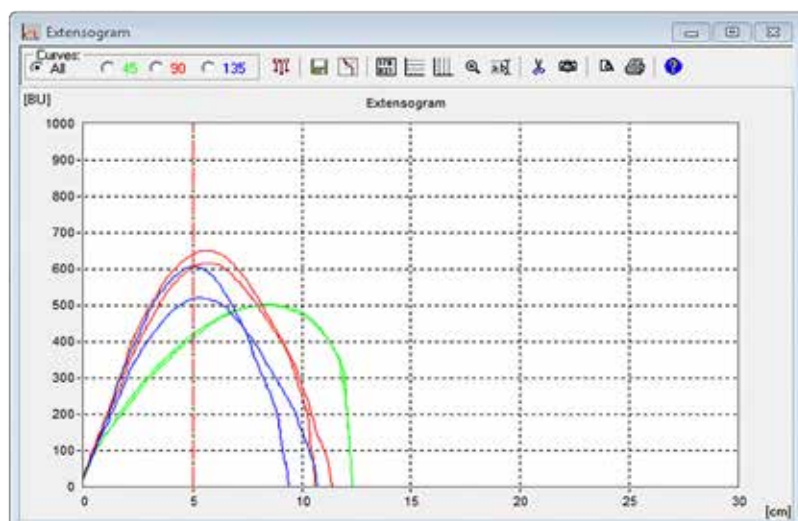


VALUES

Moisture (Max.)	14,5 (%)	FFN	85
Gluten	24	S. Damage	25,0
G. Index	92	Whiteness	56
Sedim	30	Ash	0,7-0,8
D. Sedim	40	Protein (Min.)	10,5 (%)



Point	Unit	Value	Description
T	mm:ss	20.01	Measuring time
DT	°C	27.1	Dosing temperature
DDT	mm:ss	01:20	Development time
C	FE	488	Consistency
WZ	%	58.4	Water absorption
WAC	%	58.1	Water absorption corr. for default consistency
WAM	%	58.8	Water absorption corr. for default moisture content
S	mm:ss	02:07	Stability
DS	FE	106	Degree of softening (10 min after beginning)
DS(ICC)	FE	119	Degree of softening (ICC / 12 min after max.)
FQN	mm	25	Farinograph quality number



ET Evaluation			
Evaluation of sample:		GÜLÜM EKMEKLİK	
Date:	2016	Operator:	
Test after	45/90/135	Minutes:	
Waterabsorption:	56,5 %		
Proving Time [min]	45	90	135
Energy [cm ²]:	80	83	66
Resistance to Extension [BU]:	417	625	563
Extensibility [mm]:	123	110	101
Maximum [BU]:	502	633	564
Ratio Number:	3,4	5,7	5,7
Ratio Number (Max.):	4,1	5,8	5,7
	Total	45	90
Remarks:			
	KOZLU GIDA A.Ş		