



Package Weights (kg)

5

25

50



# Hızır

## Baklava – Pastry Material

The superior ease of spreading the dough this product is ideal for baklava and Turkish pastries such as kol böreği, su böreği as well as mille-feuille and phyllo pastry. Due to its original wheat infrastructure this material delivers the desired degree of toasty crust, rising and the 'crunchy' sense sought by the palate.

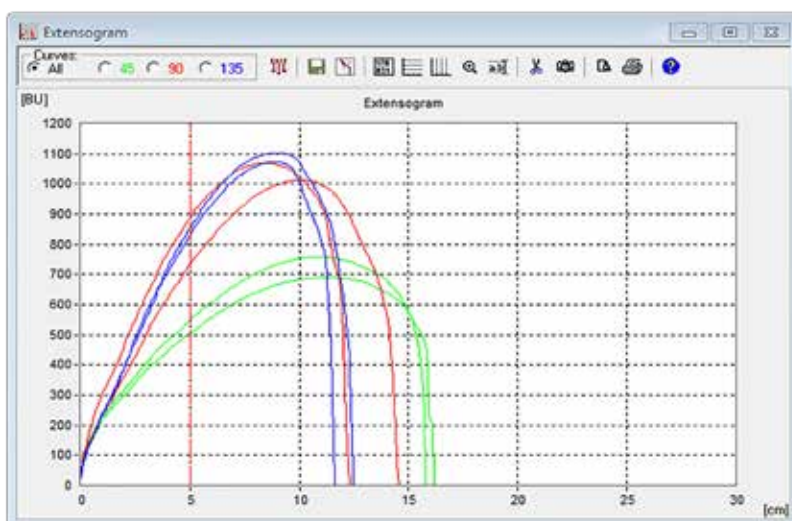


### VALUES

Moisture (Max.)	14,5 (%)	FFN	550
Gluten	33	S. Damage	26,0
G. Index	98	Whiteness	60
Sedim	40	Ash (Max.)	0,60
D. Sedim	55	Protein (Min.)	12,5 (%)



Point	Unit	Value	Description
T	mm:ss	20:01	Measuring time
DT	°C	27.7	Dosing temperature
DDT	mm:ss	02:41	Development time
C	FE	510	Consistency
WZ	%	62.0	Water absorption
WAC	%	62.3	Water absorption corr. for default consistency
WAM	%	61.0	Water absorption corr. for default moisture content
S	mm:ss	-/-	Stability
DS	FE	31	Degree of softening (10 min after beginning)
DS(ICC)	FE	25	Degree of softening (ICC / 12 min after max.)
FQN	mm	72	Farinograph quality number



Evaluation			
Evaluation of sample:		HIZIR	
Date:	2016	Operator:	
Test after	45/90/135	Minutes	
Waterabsorption:	60 %		
<b>Proving Time [min]</b>	<b>45</b>	<b>90</b>	<b>135</b>
Energy [cm²]	156	178	162
Resistance to Extension [BU]	530	815	847
Extensibility [mm]	160	134	121
Maximum [BU]	724	1041	1089
Ratio Number:	3,3	6,2	7,0
Ratio Number (Max.):	4,5	7,8	9,0
	<b>Total</b>	<b>45</b>	<b>90</b>
Remarks:			
KOZLU GIDA A.Ş			