



# Kadife

## Pita Flour

This flour is used for products such as döner kebab pita, clawed pita (Ramadan pita), pide, lahmacun, balloon bread. With a low ash and lucent flour structure, it is a first-class high-performance pita flour.



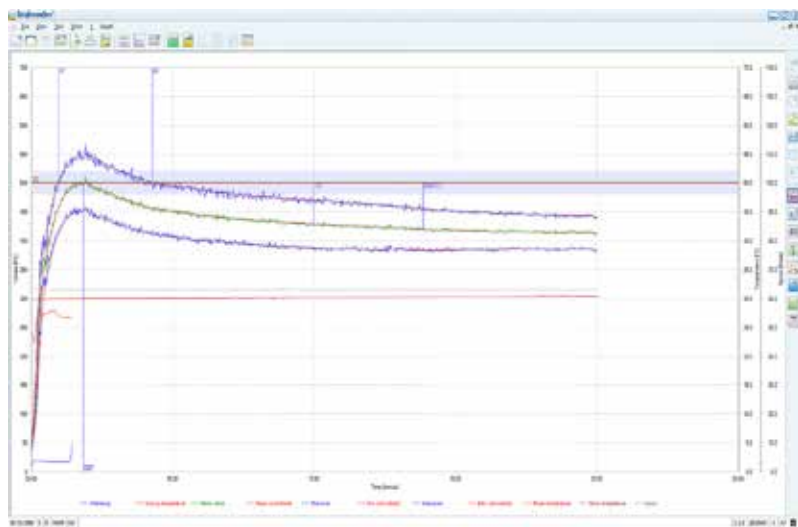
Package Weights (kg)

50

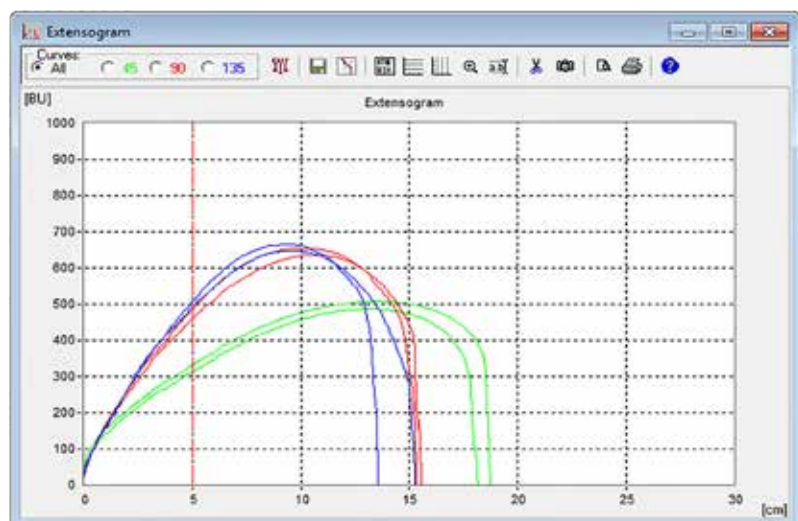


### VALUES

Moisture (Max.)	14,5 (%)	FFN	190
Gluten	30	S. Damage	24,5
G. Index	95	Whiteness	60
Sedim	40	Ash (Max.)	60
D. 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 %			
<b>Proving Time [min]</b>	<b>45</b>	<b>90</b>	<b>135</b>	
Energy [cm <sup>2</sup> ]:	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	
<b>Total</b>	<b>45</b>	<b>90</b>	<b>135</b>	
Remarks:	KOZLU GIDA A.Ş			