



Mert

Muffin Wheat Flour

This flour is used for baking village bread, tandoori bread and muffins. The soft dough provides a tasty flavor. It is similar to our "Gülüm Çörekli" product however, due to its more modest wheat infrastructure profile it is a more economical product.



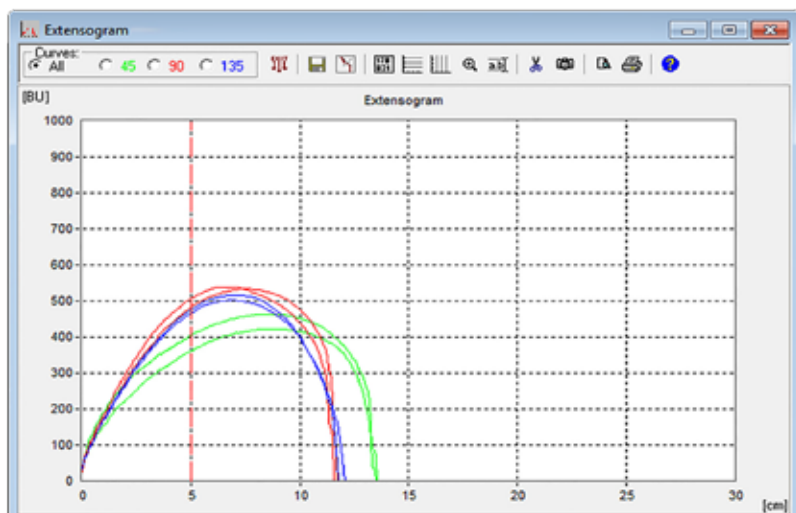
Package Weights (kg)
50



VALUES			
Moisture (Max.)	14,5 (%)	FFN	123
Gluten	26	S. Damage	26,5
G. Index	88	Whiteness	45
Sedim	28	Ash (Max.)	0,90
D. Sedim	34	Protein (Min.)	10,5 (%)



Point	Unit	Value	Description
T	mm:ss	20:01	Measuring time
DT	°C	26.9	Dosing temperature
DDT	mm:ss	01:54	Development time
C	FE	531	Consistency
WZ	%	60.7	Water absorption
WAC	%	61.5	Water absorption corr. for default consistency
WAM	%	61.2	Water absorption corr. for default moisture content
S	mm:ss	06:49	Stability
DS	FE	54	Degree of softening (10 min after beginning)
DS(ICC)	FE	76	Degree of softening (ICC / 12 min after max.)
FQN	mm	67	Farinograph quality number



Evaluation [Brabender_ICC_BIPEA]			
Evaluation of sample:		ELIK MERT	
Date:	2016	Operator:	
Test after	45/90/135	Minutes	
Waterabsorption:	58,8 %		
Proving Time [min]	45	90	135
Energy [cm²]:	82	84	79
Resistance to Extension [BU]:	385	496	472
Extensibility [mm]:	135	116	119
Maximum [BU]:	443	536	510
Ratio Number:	2,8	4,3	4,0
Ratio Number (Max.):	3,3	4,6	4,3
Total	45	90	135
Remarks:	KOZLU GIDA A.Ş		