



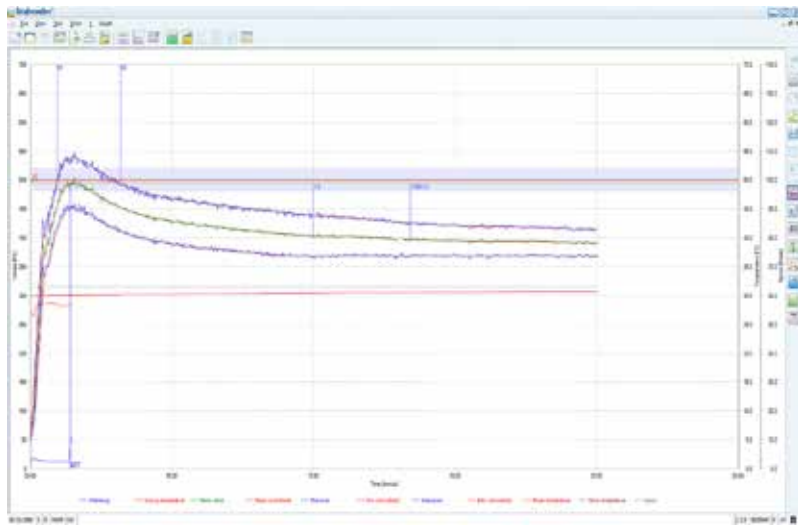
Altın Elek Cake - Cookies

With its "Semolina-like" structure, very low ash content, lucency; it is simply an "extra" manufacturing. It is suitable for baking domestic such as pastries, patties, buns, cookies; with its color, crust and pore structure this product has won the hearts of housewives.

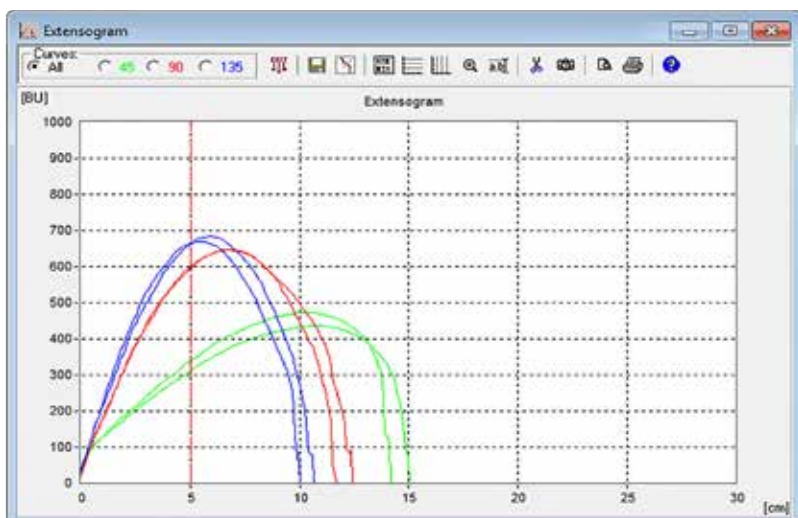


VALUES

Moisture (Max.)	14,5 (%)	FFN	140
Gluten	27	S. Damage	24,0
G. Index	97	Whiteness	68
Sedim	40	Ash (Max.)	0,50
D. Sedim	55	Protein (Min.)	10,5 (%)



Point	Unit	Value	Description
T	mm:ss	20.01	Measuring time
DT	°C	28.4	Dosing temperature
DDT	mm:ss	01:24	Development time
C	FE	495	Consistency
WZ	%	58.5	Water absorption
WAC	%	58.4	Water absorption corr. for default consistency
WAM	%	59.0	Water absorption corr. for default moisture content
S	mm:ss	02:14	Stability
DS	FE	92	Degree of softening (10 min after beginning)
DS(ICC)	FE	98	Degree of softening (ICC / 12 min after max.)
FQN	mm	27	Farinograph quality number



Evaluation			
Evaluation of sample:		ALTINELEK	
Date:	2016	Operator:	
Test after	45/90/135	Minutes	
Waterabsorption:	56 %		
Proving Time [min]	45	90	135
Energy [cm²]:	86	97	86
Resistance to Extension [BU]:	326	599	664
Extensibility [mm]:	146	121	103
Maximum [BU]:	455	647	676
Ratio Number:	2,2	5,0	6,4
Ratio Number (Max.):	3,1	5,4	6,5
Total	45	90	135
Remarks:	KOZLU GIDA A.Ş		