



# Ekmeklik

## Bread Wheat Flour

This flour type is used in masonry ovens, tube ovens, tunnel ovens, matador and rotary ovens. It is a 1st class bread flour with its high resistance, rising, homogenous pore structure, its unique crust color and ability to maintain its properties during long fermentation.

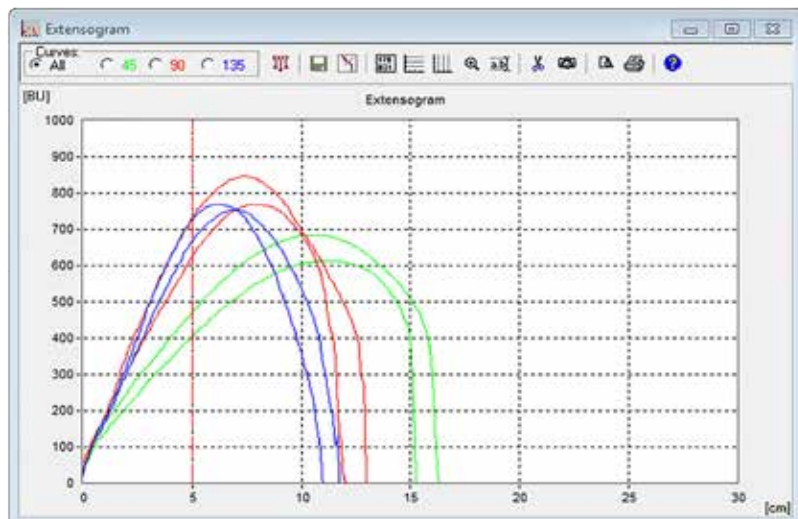


### VALUES

|                 |          |                |         |
|-----------------|----------|----------------|---------|
| Moisture (Max.) | 14,5 (%) | FFN            | 80      |
| Gluten          | 30       | S. Damage      | 26,5    |
| G. Index        | 90       | Whiteness      | 56,0    |
| Sedim           | 44       | Ash            | 0,7-0,8 |
| D. Sedim        | 60       | Protein (Min.) | 12 (%)  |



| Point   | Unit  | Value | Description                                         |
|---------|-------|-------|-----------------------------------------------------|
| T       | mm:ss | 20:01 | Measuring time                                      |
| DT      | °C    | 27.4  | Dosing temperature                                  |
| DDT     | mm:ss | 01:50 | Development time                                    |
| C       | FE    | 480   | Consistency                                         |
| WZ      | %     | 59.0  | Water absorption                                    |
| WAC     | %     | 58.5  | Water absorption corr. for default consistency      |
| WAM     | %     | 59.3  | Water absorption corr. for default moisture content |
| S       | mm:ss | 04:04 | Stability                                           |
| DS      | FE    | 62    | Degree of softening (10 min after beginning)        |
| DS(ICC) | FE    | 67    | Degree of softening (ICC / 12 min after max.)       |
| FQN     | mm    | 35    | Farinograph quality number                          |



| Evaluation                    |           |                |     |
|-------------------------------|-----------|----------------|-----|
| Evaluation of sample:         |           | MISUN EKMEKLİK |     |
| Date:                         | 2016      | Operator:      |     |
| Test after                    | 45/90/135 | Minutes        |     |
| Waterabsorption:              | 57 %      |                |     |
| Proving Time [min]            | 45        | 90             | 135 |
| Energy [cm²]:                 | 132       | 124            | 102 |
| Resistance to Extension [BU]: | 440       | 682            | 700 |
| Extensibility [mm]:           | 158       | 125            | 114 |
| Maximum [BU]:                 | 649       | 908            | 761 |
| Ratio Number:                 | 2.8       | 5.4            | 6.2 |
| Ratio Number (Max.):          | 4.1       | 6.5            | 6.7 |
| Total                         | 45        | 90             | 135 |
| Remarks:                      |           |                |     |
| KOZLU GIDA A.Ş.               |           |                |     |