



Altın Sarısı

Hard Wheat Flour

It is produced from 100% hard (durum) wheat. It can be used in the manufacturing of all types of flour products. It is a wonderful product in terms of taste, flavor, fluffiness and its yellowish color.

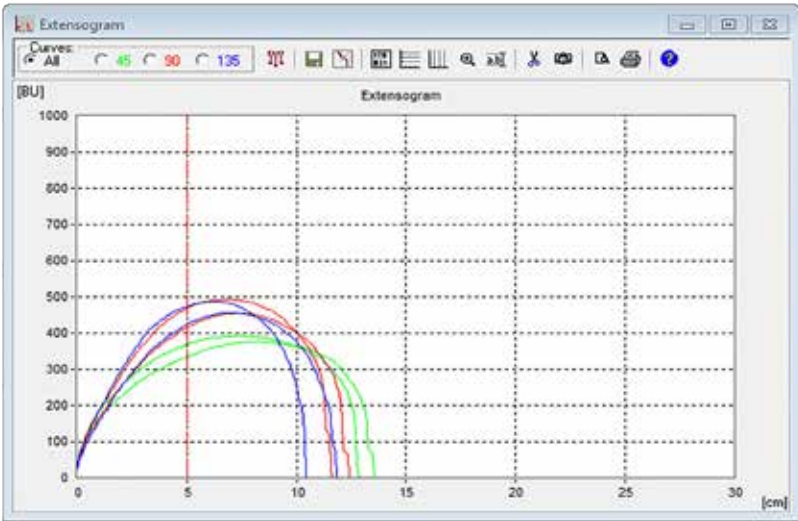


VALUES

Moisture (Max.)	14,5 (%)	FFN	250
Gluten	34	S. Damage	29,0
G. Index	91	Whiteness	0,50
Sedim	24	Ash (Max.)	1,00
D. Sedim	35	Protein (Min.)	13,5 (%)



Point	Unit	Value	Description
T	mm:ss	20:01	Measuring time
DT	°C	28.1	Dosing temperature
DDT	mm:ss	03:39	Development time
C	FE	532	Consistency
WZ	%	71.7	Water absorption
WAC	%	72.5	Water absorption corr. for default consistency
WAM	%	71.2	Water absorption corr. for default moisture content
S	mm:ss	06:15	Stability
DS	FE	51	Degree of softening (10 min after beginning)
DS(ICC)	FE	90	Degree of softening (ICC / 12 min after max.)
FQN	mm	76	Farinograph quality number



Evaluation				
Evaluation of sample:		SARI UN		
Date:	2016	Operator:		
Test after	45/90/135	Minutes		
Waterabsorption:	68,9 %			
Proving Time [min]	45	90	135	
Energy [cm²]:	72	77	70	
Resistance to Extension [BU]:	352	444	450	
Extensibility [mm]:	132	120	112	
Maximum [BU]:	385	474	472	
Ratio Number:	2,7	3,7	4,1	
Ratio Number (Max.):	2,9	3,9	4,3	
Total	45	90	135	
Remarks:				
KOZLU GIDA A.Ş				