



# Gülüm

## Muffin Wheat Flour

This flour is used for baking village bread, tandoori bread and muffins. It has a fluffy structure and unique taste.



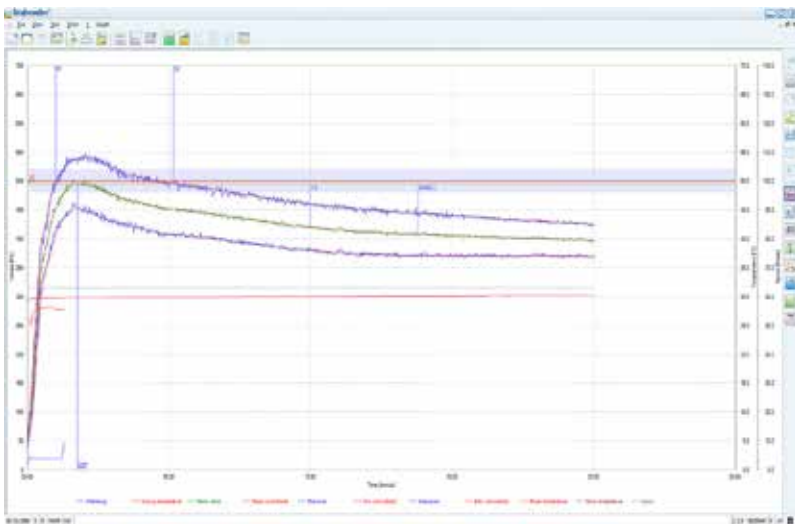
Package Weights (kg)

50

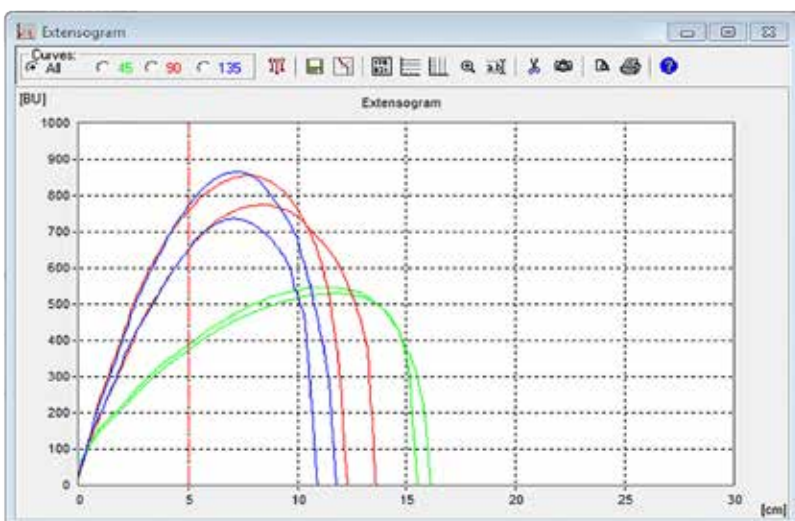


### VALUES

Moisture (Max.)	14,5 (%)	FFN	112
Gluten	28	S. Damage	27,0
G. Index	92	Whiteness	45
Sedim	35	Ash (Max.)	0,90
D. Sedim	45	Protein (Min.)	11 (%)



Point	Unit	Value	Description
T	mm:ss	20:00	Measuring time
DT	°C	27.8	Dosing temperature
DDT	mm:ss	01:46	Development time
C	FE	495	Consistency
WZ	%	58.6	Water absorption
WAC	%	58.5	Water absorption corr. for default consistency
WAM	%	59.1	Water absorption corr. for default moisture content
S	mm:ss	04:10	Stability
DS	FE	75	Degree of softening (10 min after beginning)
DS(ICC)	FE	87	Degree of softening (ICC / 12 min after max.)
FQN	mm	37	Farinograph quality number



Evaluation of sample:		GÜLÜM			
Date:	2016	Operator:			
Test after	45/90/135	Minutes			
Waterabsorption:	56.4 %				
<b>Proving Time [min]</b>		<b>45</b>	<b>90</b>	<b>135</b>	
Energy [cm²]:		112	136	114	
Resistance to Extension [BU]:		382	706	713	
Extensibility [mm]:		158	130	114	
Maximum [BU]:		539	815	801	
Ratio Number:		2,4	5,5	6,3	
Ratio Number (Max.):		3,4	6,3	7,0	
		<b>Total</b>	<b>45</b>	<b>90</b>	<b>135</b>
Remarks:	KOZLU GIDA A.Ş				