



Package Weights (kg)

1 / 2 / 5 / 10 / 25 / 50



# Mavi

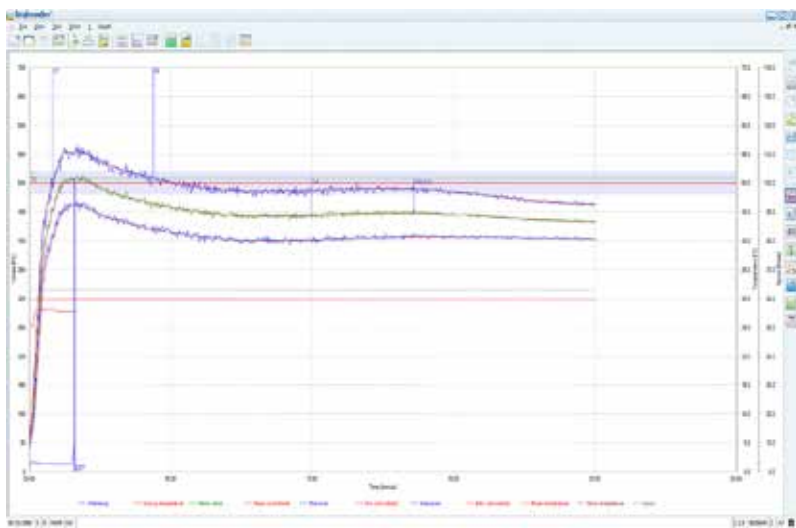
## Bakery - Pastry

It is easily used for the production of bread known as "Trabzon Bread", cakes, pastries, buns, phyllo pastry, syrup-soaked dessert. Its homogenous pore structure, high voluminous rising characteristics and easy processing have made it our most popular product.

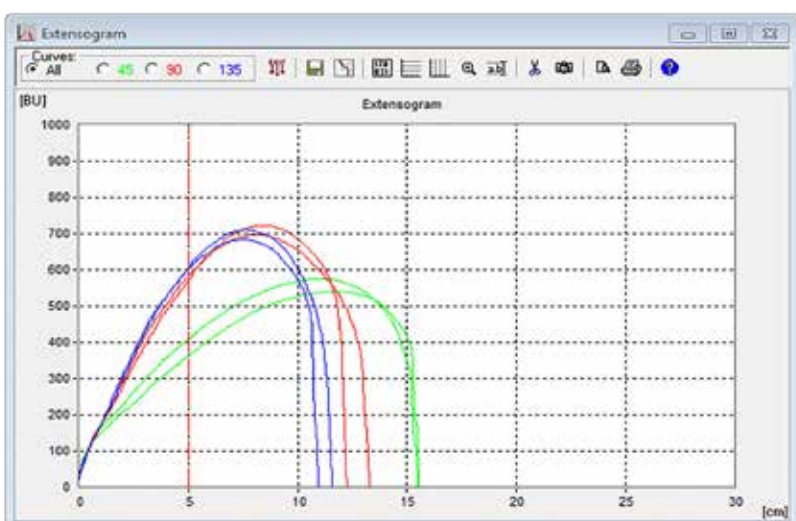


### VALUES

Moisture (Max.)	14,5 (%)	FFN	120
Gluten	29,5	S. Damage	25,5
G. Index	97	Whiteness	59
Sedim	41	Ash (Max.)	0,61
D. Sedim	62	Protein (Min.)	11,5 (%)



Point	Unit	Value	Description
T	mm:ss	20:01	Measuring time
DT	°C	27.8	Dosing temperature
DDT	mm:ss	01:35	Development time
C	FE	508	Consistency
WZ	%	58.7	Water absorption
WAC	%	58.9	Water absorption corr. for default consistency
WAM	%	58.4	Water absorption corr. for default moisture content
S	mm:ss	03:34	Stability
DS	FE	64	Degree of softening (10 min after beginning)
DS(ICC)	FE	60	Degree of softening (ICC / 12 min after max.)
FQN	mm	32	Farinograph quality number



ET Evaluation			
Evaluation of sample:		MAVI	
Date:	2016	Operator:	
Test after	45/90/135 Minutes		
Waterabsorption:	56 %		
<b>Proving Time [min]</b>	<b>45</b>	<b>90</b>	<b>135</b>
Energy [cm²]:	113	116	100
Resistance to Extension [BU]:	388	580	608
Extensibility [mm]:	155	128	113
Maximum [BU]:	558	710	697
Ratio Number:	2,5	4,5	5,4
Ratio Number (Max.):	3,6	5,6	6,2
	<b>Total</b>	<b>45</b>	<b>90</b>
Remarks:	KOZLU GIDA A.Ş		