



# Yiğidim

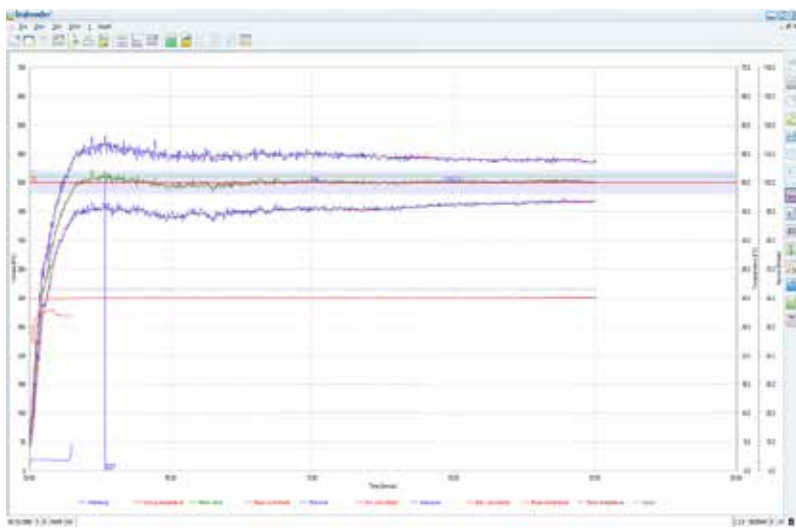
## Variety

It is used for products such as flatbreads, pastries, cakes, breadcrumbs, dumplings, noodles which require a high quality flour infrastructure. The product has a low ash content and unique infrastructure which makes it lucent and white.

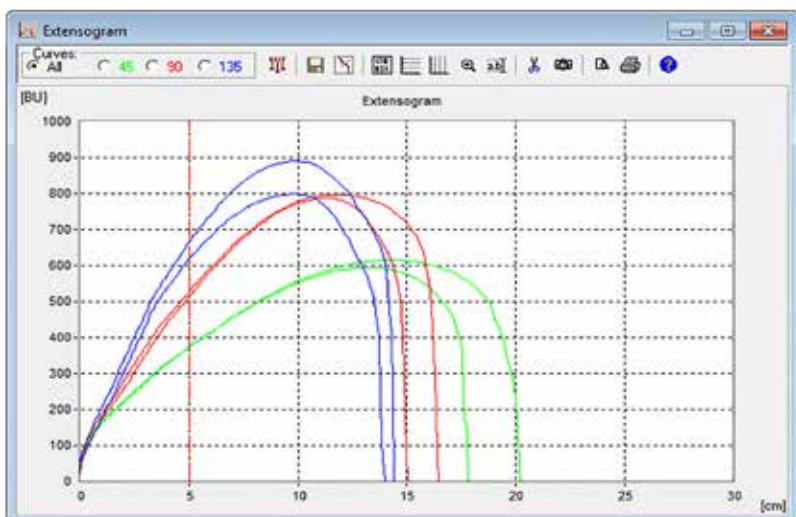


### VALUES

Moisture (Max.)	14,5 (%)	FFN	350
Gluten	32	S. Damage	25,0
G. Index	98	Whiteness	61
Sedim	45	Ash (Max.)	0,55
D. Sedim	65	Protein (Min.)	12 (%)



Point	Unit	Value	Description
T	mm:ss	20:01	Measuring time
DT	°C	27.0	Dosing temperature
DDT	mm:ss	02:41	Development time
C	FE	512	Consistency
WZ	%	58.5	Water absorption
WAC	%	58.8	Water absorption corr. for default consistency
WAM	%	59.5	Water absorption corr. for default moisture content
S	mm:ss	-/-	Stability
DS	FE	10	Degree of softening (10 min after beginning)
DS(ICC)	FE	10	Degree of softening (ICC / 12 min after max.)
FQN	mm	-/-	Farinograph quality number



Evaluation			
Evaluation of sample: MISUN ÇEŞİTLİK			
Date:	2016	Operator:	
Test after	45/90/135	Minutes	
Waterabsorption:	57 %		
<b>Proving Time [min]</b>	<b>45</b>	<b>90</b>	<b>135</b>
Energy [cm²]:	152	160	156
Resistance to Extension [BU]:	376	522	646
Extensibility [mm]:	190	158	142
Maximum [BU]:	606	793	845
Ratio Number:	2,0	3,3	4,5
Ratio Number (Max.):	3,2	5,0	5,9
<b>Total</b>	<b>45</b>	<b>90</b>	<b>135</b>
Remarks:	KOZLU GIDA A.Ş.		