



Misburger

Hamburger Buns and Toast Bread

This is an industrial product developed for manufacturing hamburger and toast bread. Its homogenous pore structure provides a high volume and soft dough structure.



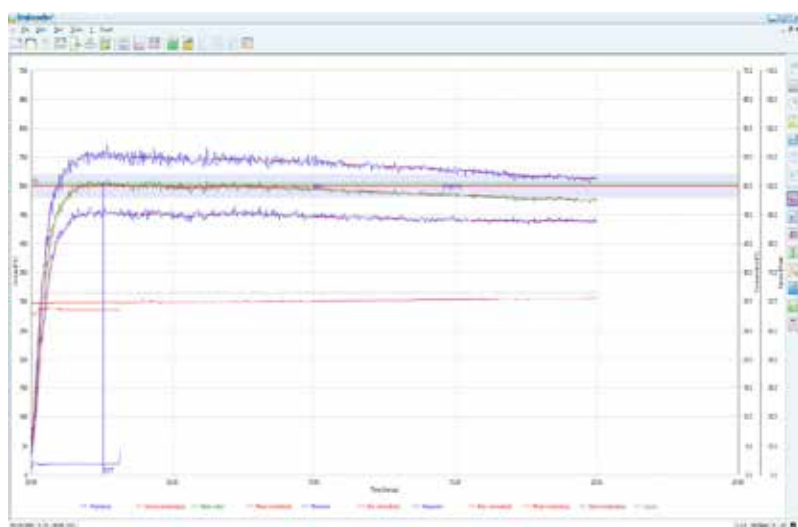
Package Weights (kg)

50

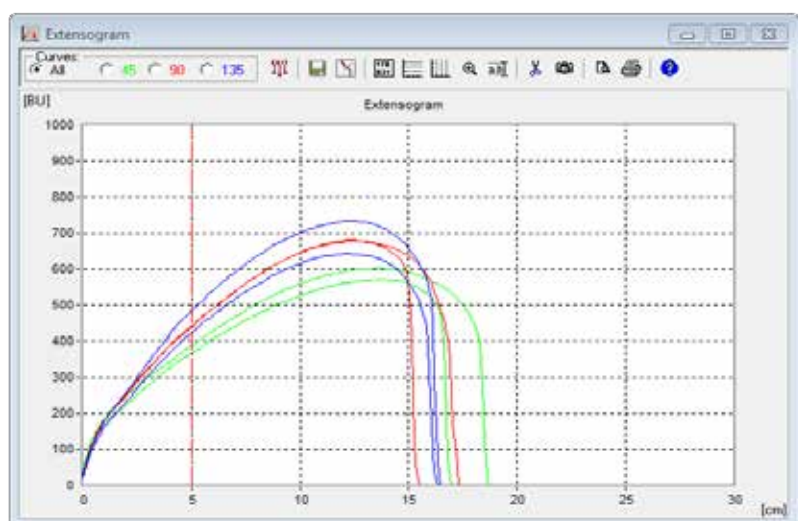


VALUES

Moisture (Max.)	14,5 (%)	FFN	400
Gluten	33	S. Damage	25,0
G. Index	96	Whiteness	62
Sedim	57	Ash (Max.)	0,55
D. Sedim	72	Protein (Min.)	13 (%)



Point	Unit	Value	Description
T	mm:ss	20:00	Measuring time
DT	°C	28.6	Dosing temperature
DDT	mm:ss	02:33	Development time
C	FE	505	Consistency
WZ	%	59.2	Water absorption
WAC	%	59.3	Water absorption corr. for default consistency
WAM	%	59.7	Water absorption corr. for default moisture content
S	mm:ss	-/-	Stability
DS	FE	10	Degree of softening (10 min after beginning)
DS(ICC)	FE	20	Degree of softening (ICC / 12 min after max.)
FQN	mm	-/-	Farinograph quality number



ET Evaluation			
Evaluation of sample: HAMBURGER			
Date:	2016	Operator:	
Test after:	45/90/135	Minutes	
Waterabsorption:	57 %		
Proving Time [min]	45	90	135
Energy [cm²]:	139	144	146
Resistance to Extension [BU]:	378	443	456
Extensibility [mm]:	178	164	164
Maximum [BU]:	586	679	688
Ratio Number:	2,1	2,7	2,8
Ratio Number (Max.):	3,3	4,1	4,2
	Total	45	90
135	Remarks:		
KOZLU GIDA A.Ş			