



# Ekmeklik Bread Wheat Flour

This is a medium grade bread product which is easy to process in rotary, matador, tunnel ovens with its good rising and well shaping abilities.



Package Weights (kg)  
25 50

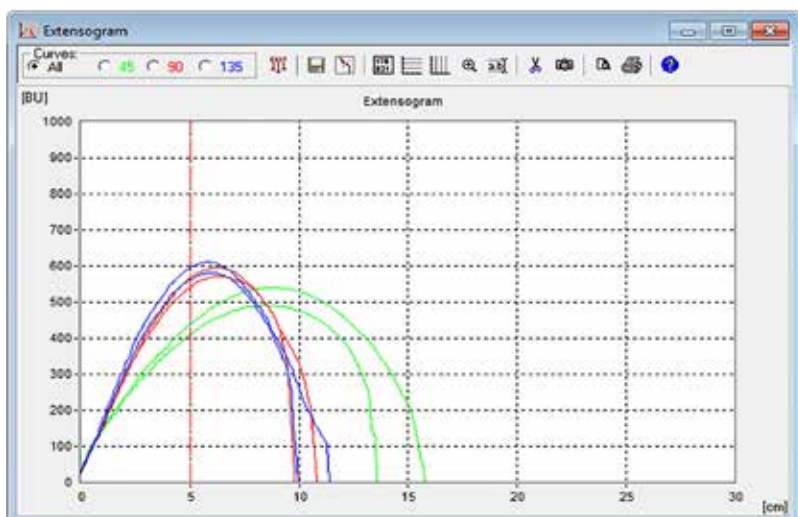


### VALUES

Moisture (Max.)	14,5 (%)	FFN	85
Gluten	26,5	S. Damage	26
G. Index	90	Whiteness	56
Sedim	35	Ash	0,7-0,8
D. Sedim	45	Protein (Min.)	11 (%)



Point	Unit	Value	Description
T	mm:ss	20:01	Measuring time
DT	°C	27.5	Dosing temperature
DDT	mm:ss	01:35	Development time
C	FE	497	Consistency
WZ	%	58.7	Water absorption
WAC	%	58.6	Water absorption corr. for default consistency
WAM	%	58.8	Water absorption corr. for default moisture content
S	mm:ss	02:07	Stability
DS	FE	94	Degree of softening (10 min after beginning)
DS(ICC)	FE	104	Degree of softening (ICC / 12 min after max.)
FQN	mm	26	Farinograph quality number



Evaluation of sample: ELİK EKMEKLİK			
Date:	2016	Operator:	
Test after:	45/90/135	Minutes	
Waterabsorption:	56.5 %		
<b>Proving Time [min]</b>	<b>45</b>	<b>90</b>	<b>135</b>
Energy [cm²]:	98	75	77
Resistance to Extension [BU]:	426	556	580
Extensibility [mm]:	147	103	107
Maximum [BU]:	516	585	596
Ratio Number:	2.9	5.4	5.5
Ratio Number (Max.):	3.5	5.7	5.6
<b>Total</b>	<b>45</b>	<b>90</b>	<b>135</b>
Remarks:	KOZLU GIDA A.Ş		