



Pita Flour

It is recommended for making lavash, lahmacun, clawed pita. It is a product that can be easily processed thanks to its soft and elastic dough infrastructure.



Package Weights (kg)

50

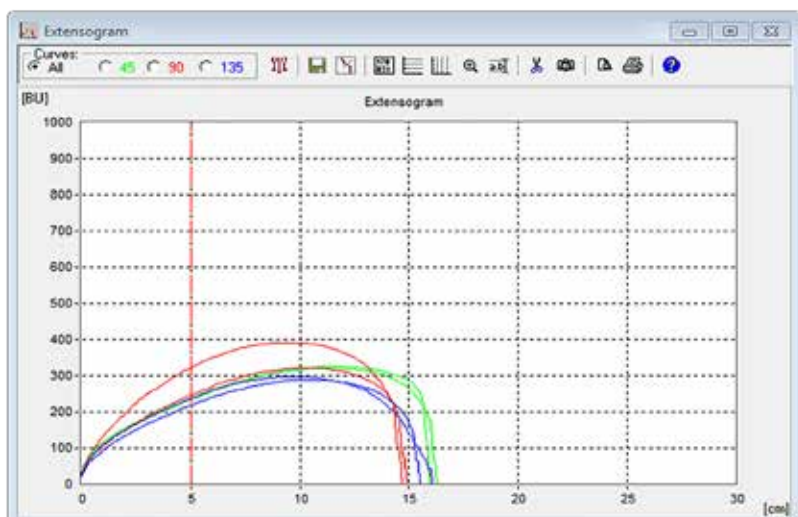


VALUES

Moisture (Max.)	14,5 (%)	FFN	150
Gluten	26,5	S. Damage	25,5
G. Index	85	Whiteness	58
Sedim	30	Ash (Max.)	0,65
D. Sedim	40	Protein (Min.)	11 (%)



Point	Unit	Value	Description
T	mm:ss	20:01	Measuring time
DT	°C	27.3	Dosing temperature
DDT	mm:ss	01:28	Development time
C	FE	498	Consistency
WZ	%	58.1	Water absorption
WAC	%	58.1	Water absorption corr. for default consistency
WAM	%	58.8	Water absorption corr. for default moisture content
S	mm:ss	02:11	Stability
DS	FE	107	Degree of softening (10 min after beginning)
DS(ICC)	FE	118	Degree of softening (ICC / 12 min after max.)
FQN	mm	25	Farinograph quality number



Evaluation			
Evaluation of sample:		ELIK PİDELİK	
Date:	2016	Operator:	
Test after	45/90/135	Minutes	
Waterabsorption:	56 %		
Proving Time [min]	45	90	135
Energy [cm²]:	71	72	62
Resistance to Extension [BU]:	237	286	228
Extensibility [mm]:	161	148	158
Maximum [BU]:	325	358	293
Ratio Number:	1,5	1,9	1,4
Ratio Number (Max.):	2,0	2,4	1,9
	Total	45	90
Remarks:	KOZLU GIDA A.Ş		