



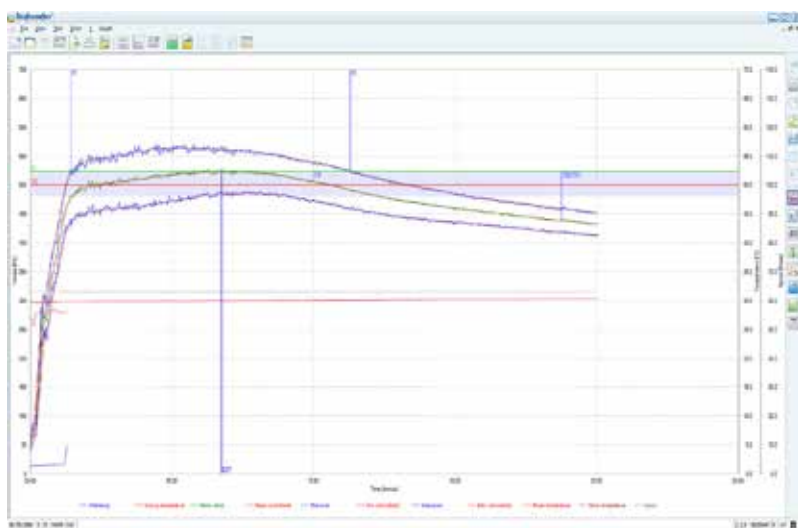
# Tam Un

## Whole Wheat Flour

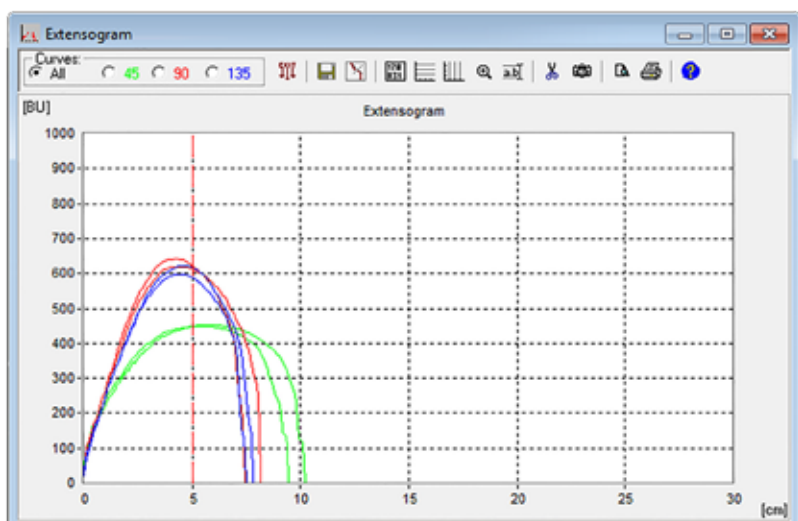
It is a whole wheat (high ash content) product milled with high yield. It is a healthy product that can be used in the production of whole wheat bread as well as special diet products .



VALUES			
Moisture (Max.)	14,5 (%)	FFN	150
Gluten	28	S. Damage	23,0
G. Index	85	Whiteness	25,0
Sedim	25	Ash (Min.)	1,20
D. Sedim	34	Protein (Min.)	12 (%)



Point	Unit	Value	Description
T	mm:ss	20:01	Measuring time
DT	°C	28.0	Dosing temperature
DDT	mm:ss	06:45	Development time
C	FE	524	Consistency
WZ	%	64.3	Water absorption
WAC	%	64.9	Water absorption corr. for default consistency
WAM	%	63.9	Water absorption corr. for default moisture content
S	mm:ss	09:52	Stability
DS	FE	18	Degree of softening (10 min after beginning)
DS(ICC)	FE	86	Degree of softening (ICC / 12 min after max.)
FQN	mm	111	Farinograph quality number



Evaluation				
Evaluation of sample:		TAM UN		
Date:	2016	Operator:		
Test after	45/90/135	Minutes		
Waterabsorption:	61 %			
<b>Proving Time [min]</b>	<b>45</b>	<b>90</b>	<b>135</b>	
Energy [cm²]:	63	65	60	
Resistance to Extension [BU]:	449	616	601	
Extensibility [mm]:	98	78	77	
Maximum [BU]:	452	631	611	
Ratio Number:	4,6	7,9	7,8	
Ratio Number (Max.):	4,6	8,1	8,0	
<b>Total</b>	<b>45</b>	<b>90</b>	<b>135</b>	
Remarks:	KOZLU GIDA A.Ş			