



Yayla Gülü

Tandoori Wheat Flour

This flour is the darker version of "Mert Çöreklik" with the same wheat flour infrastructure (more ash content). It is suitable for baking tandoori bread, village bread and dark bagels.

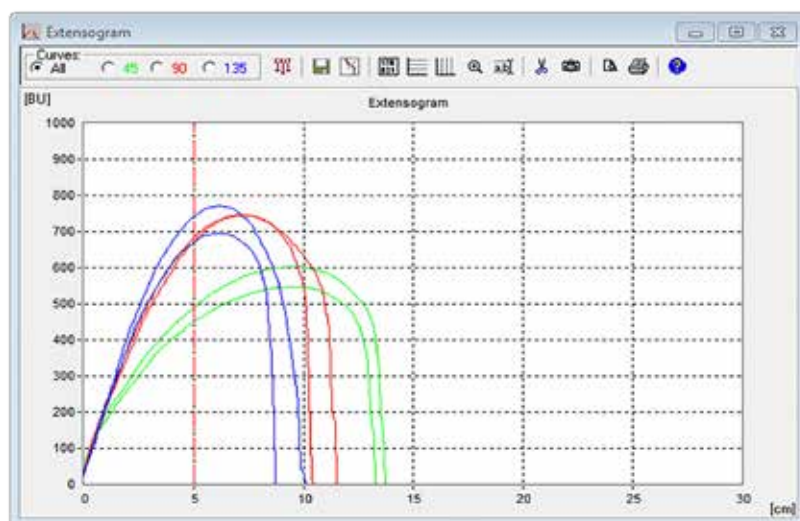


VALUES

| | | | |
|-----------------|----------|----------------|--------|
| Moisture (Max.) | 14,5 (%) | FFN | 98 |
| Gluten | 26 | S. Damage | 27,0 |
| G. Index | 85 | Whiteness | 39 |
| Sedim | 27 | Ash (Max.) | 1,75 |
| D. Sedim | 32 | Protein (Min.) | 10 (%) |



| Point | Unit | Value | Description |
|---------|-------|-------|---|
| T | mm:ss | 20:01 | Measuring time |
| DT | °C | 26.2 | Dosing temperature |
| DDT | mm:ss | 01:47 | Development time |
| C | FE | 511 | Consistency |
| WZ | % | 62.3 | Water absorption |
| WAC | % | 62.6 | Water absorption corr. for default consistency |
| WAM | % | 62.4 | Water absorption corr. for default moisture content |
| S | mm:ss | 10:44 | Stability |
| DS | FE | 27 | Degree of softening (10 min after beginning) |
| DS(ICC) | FE | 48 | Degree of softening (ICC / 12 min after max.) |
| FQN | mm | 105 | Farinograph quality number |



| Evaluation | | | |
|-------------------------------|----------------|-----------|------------|
| Evaluation of sample: | | YAYLAGULU | |
| Date: | 2016 | Operator: | |
| Test after | 45/90/135 | Minutes | |
| Waterabsorption: | 60 % | | |
| Proving Time [min] | 45 | 90 | 135 |
| Energy [cm²]: | 105 | 107 | 88 |
| Resistance to Extension [BU]: | 472 | 680 | 708 |
| Extensibility [mm]: | 135 | 110 | 94 |
| Maximum [BU]: | 575 | 746 | 733 |
| Ratio Number: | 3,5 | 6,2 | 7,5 |
| Ratio Number (Max.): | 4,3 | 6,8 | 7,8 |
| Total | 45 | 90 | 135 |
| Remarks: | KOZLU GIDA A.Ş | | |