

Ekmeklik
Buğday Unu

Kara fırın, borulu, tünel, matador ve döner fırınlarda kullanılır. Yüksek direnç, güzel bıçak açma, kabarma, homojen gözenek yapısı, kendine has kabuk rengi, uzun fermantasyonda özelliğini koruyabilmesi ve yüksek ekmek verimi özellikleriyle 1. sınıf ekmeklik undur.







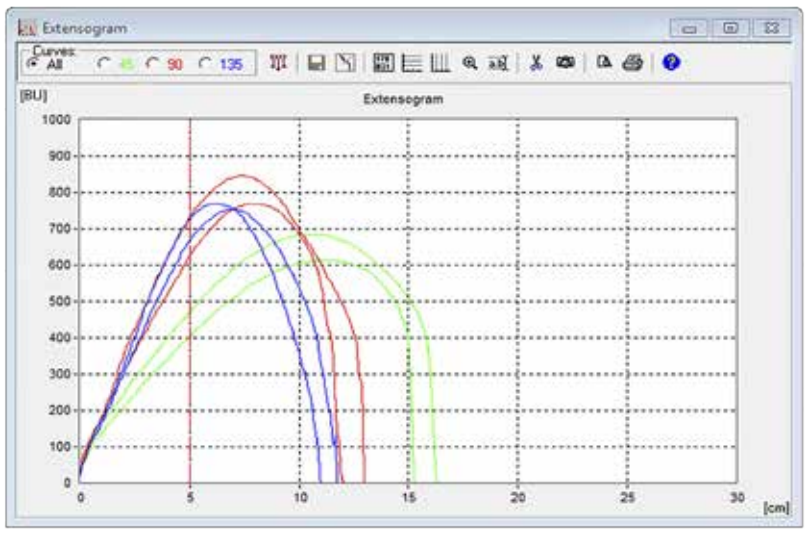
DEĞERLER

Nem (Maks.)	14,5 (%)	FFN	80
Gluten	30	N. Zede.	26,5
G. İndeks	90	Beyazlık	56,0
Sedim	44	Kül	0,7-0,8
B. Sedim	60	Protein (Min.)	12 (%)



Brabender® Evaluation [Brabender_ICC_BIPEA]

Point	Unit	Value	Description
T	mm:ss	20:01	Measuring time
DT	°C	27.4	Dosing temperature
DDT	mm:ss	01:50	Development time
C	FE	480	Consistency
WZ	%	59.0	Water absorption
WAC	%	58.5	Water absorption corr. for default consistency
WAM	%	59.3	Water absorption corr. for default moisture content
S	mm:ss	04:04	Stability
DS	FE	62	Degree of softening (10 min after beginning)
DS(ICC)	FE	67	Degree of softening (ICC / 12 min after max.)
FQN	mm	35	Farinograph quality number



Evaluation

Evaluation of sample: MİSUN EKMEKLİK
Date: 2016 Operator:
Test after 45/90/135 Minutes
Waterabsorption: 57 %

Proving Time [min]	45	90	135
Energy [cm²]:	132	124	102
Resistance to Extension [BU]:	440	682	700
Extensibility [mm]:	158	125	114
Maximum [BU]:	649	808	761
Ratio Number:	2,8	5,4	6,2
Ratio Number (Max.):	4,1	6,5	6,7

Total	45	90	135

Remarks:

KOZLU GIDA A.Ş