

Premium Quality cake flour



Type 550 specifications can be seen in the following;

Moisture :	Max 14.5%
Ash quantity:	Max 0.55%
Dry good) protein:	Min 11%
Wet gluten:	Min 29%
Index:	Min 98
Late Index:	Min 98
Sedimentation:	Min 40
Late Sedimentation:	Min 48

Brabender Farinograf Values;

Water absorption:	Min 60%
Improving Time:	Min 3
Minut. Stability:	Min 6 minut.

Brebender Extensograf Values;

Strength(135 minute):	Min 600
BU Extension(135 minute):	Min 14.5 cm

Type 650 specifications can be seen in the following;

Moisture :	Max 14.5%
Ash quantity:	Max 0.65%
Dry good) protein:	Min 10.5%
Wet gluten:	Min 26% : Min 98
Late Index:	Min 90
Sedimentation:	Min 35
Late Sedimentation:	Min 38

Brabender Farinograf Values;

Water absorption :	Min 59%
Improving Time:	Min 2 Minute.
Stability:	Min 3 minut.

Brebender Extensograf Values;

Strength(135 minute):	Min 500
BU Extension(135 minute):	Min 13.5 cm

Type 850 specifications can be seen in the following;

Moisture :	Max 14.5%
Ash quantity:	Max 0.85%
Dry good) protein:	Min 10.5%
Wet gluten:	Min 24%
Index :	Min 98
Late Index:	Min 70
Sedimentation:	Min 30
Late Sedimentation:	Min 33

Brabender Farinograf Values;

Water absorption :	Min 59%
Improving Time:	Min 2 Minute.
Stability:	Min 3 minut.

Brebender Extensograf Values;

Strength(135 minute):	Min 500
BU Extension(135 minute):	Min 13.5 cm

