

# Quality specifications

## Specification of standard flours

Flours with excellent baking properties have the following quality characteristics:

Type designation of wheat flour			Wheat flour 400	Wheat flour 550	Wheat flour 720	Wheat flour 1100
ash	SLMB		up to 0,48	0,49–0,58	0,64–0,76	1,00–1,15
	EU standard		up to 0,50	0,51–0,63	0,64–0,90	0,91–1,20
moisture	%	(max. value)	15,0	15,0	15,0	15,0
protein	%	(min. value)	11,2	11,7	12,2	12,7
zeleny (sedimentation)	ml	(min. value)	44	39	37	29
gluten, wet	%	(min. value)	27	28	29	30
swell count	0 min.	(min. value)	20	18	14	12
swell count	30 min.	(min. value)	15	14	10	7
farinogram water absorption %	500 BU	(min. value)	58	59	61	62
	360 BU	(min. value)	63	64	66	68
extensogram proportions surface cm <sup>2</sup>	DW <sub>5</sub> /DB (r <sub>5</sub> )		2,0–3,0	2,0–3,0	2,0–2,5	1,5–2,0
	135 min.	(min. value)	120	110	100	80
amylogram gelatinisation	BU	(min. value)	600–800	500–700	350–500	300–450
falling number maltose	Sek.	(min. value)	330	320	310	300
	%		1,7–2,0	1,8–2,1	1,9–2,2	2,0–2,3
laboratory test baking						
	volume from 100 g flour	ml	(min. value)	550	520	500

## Specification of special flours

Criteria	Puff pastry flour	Biscuit flour	Panettone flour	Pizza
ash content % (TS)	0,38–0,45	0,45–0,50	0,50–0,60	max. 0,55
gluten, wet %	28–30	24–26	29–33	30–33
water absorption % (500 BU)	58–60	52–58	58–62	60–64
amylogram BU	min. 500	600–800	min. 600	min. 500
falling number sec.	302–340	330–350	350–380	320–350
maltose % (max.)	2,0	1,8	1,7	1,7
DW/DB (Rmax.)	2,0–2,5	1,5–2,0	3,5–5,0	1,5–2,5
surface cm <sup>2</sup> (135 min)	min. 110	50–80	min. 140	90–100