

Melet tåler 400-500 grader

Evaluation of: Pizzamel tipo 0

Method: BRABENDER / ICC

Operator: Randi Fjellanger

Mixer: 300 g

Speed: 63 1/min

Moisture of flour: 14,5 %

Consistency: 500 FU with waterabsorption: 58,2 %

Waterabsorption: 58,2 % (corrected for 500 FU)

Waterabsorption: 58,8 % (corrected to 14,0%)

Development time: 2,0 min

Stability: 5,3 min

Degree of softening: 59 FU

Degree of softening (ICC): 83 FU

Farinograph quality number: 54

Remarks:

