BASTAK
instruments

BASTAK GROUP

New Generation

WE PRODUCE FOR THE WORLD

BASTAK instruments

FACTORY

ICC

25 YEARS
WE PRODUCE
FOR THE WORLD
Since 1999
Impeccable Technology
Just Like in Nature

BASTAK GROUP

HERO innovation

SMART trade

Alinteri storage

BASTAK instruments

SOLAR ray

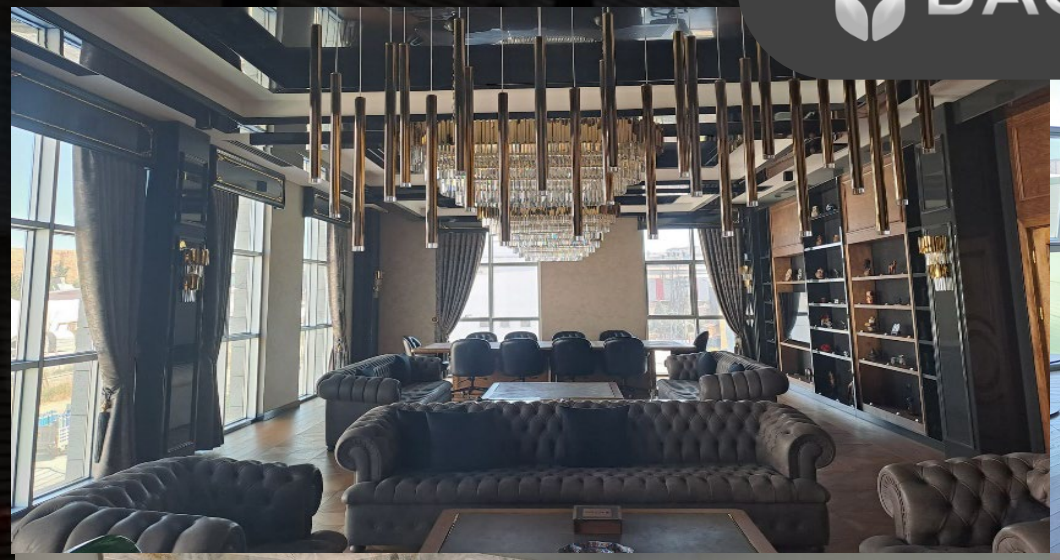
EXPERT laboratory

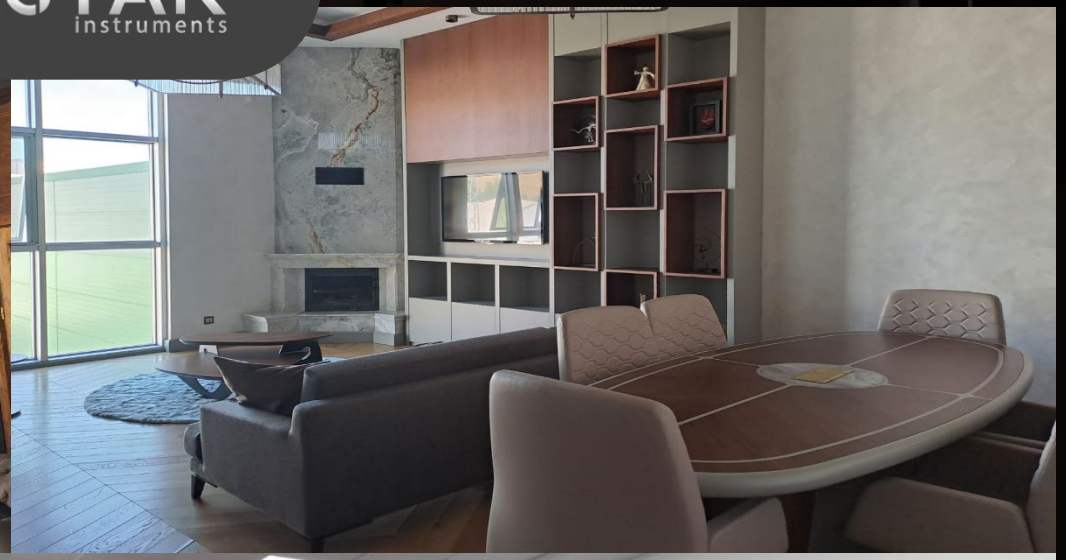
7000 m² Fábrica

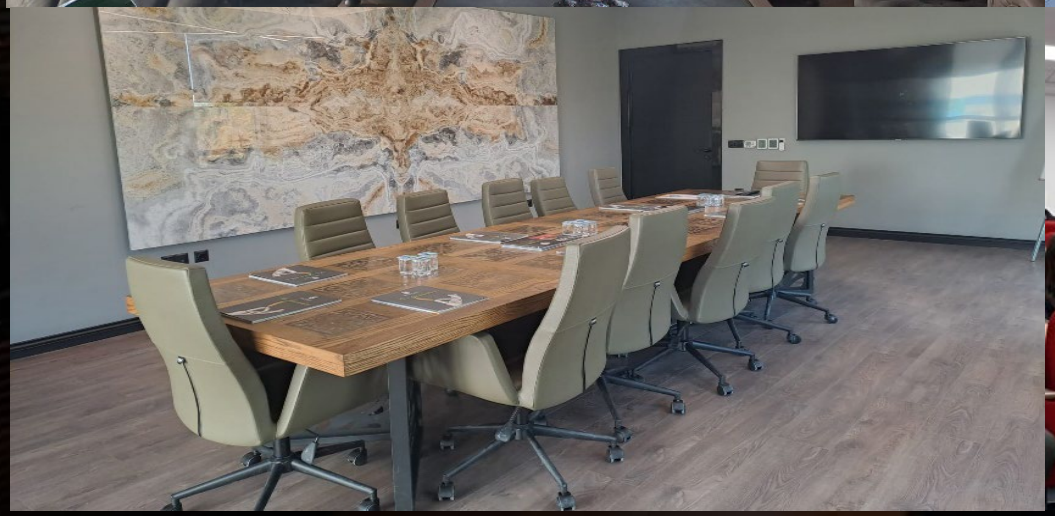
Más de 260 staff

700 m² Laboratorio con 82 sedes

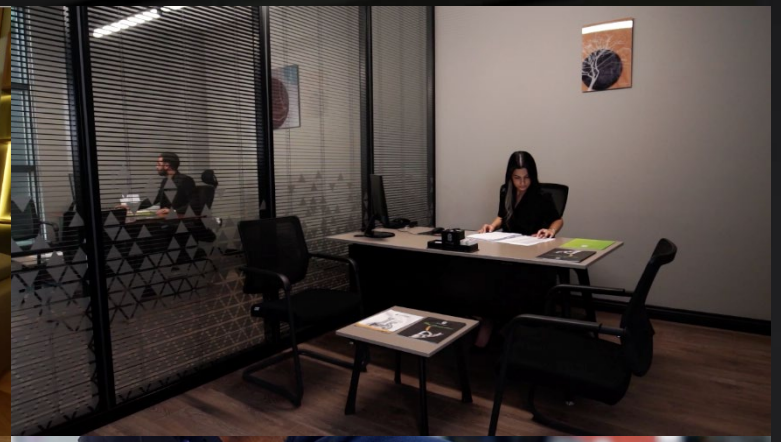
BASTAK instruments







BASTAK instruments



BASTAK instruments

ICC Draft Standard No. 189

INTERNATIONAL ASSOCIATION FOR CEREAL SCIENCE AND TECHNOLOGY

ICC DRAFT STANDARD No. 189

Approved: 2021

1. Title

Determination of 'Falling Number' using Bastak FNCheq to estimate the level of Alpha-Amylase Activity based on viscosity in wheat flour and wheat meal

2. Scope

The method is applicable to wheat flour and wheat meal. In this standard the word "flour" and 'meals/ground wheat' (wholemeal) are not synonymous and their meanings are defined below.

Bastak 4000 and 4500 model roller mills must be used to obtain the wheat

---

INTERNATIONAL ASSOCIATION FOR CEREAL SCIENCE AND TECHNOLOGY

ICC DRAFT STANDARD No. 192

Approved: 2023

1. Title

Determining the Wet Gluten, Gluten Index and Dry Gluten of the Whole Wheat Meal and Wheat Flour Using Bastak Equipment

2. Scope

The method is applicable to wheat flour (from *Triticum aestivum* L., or club wheat, *Triticum compactum* Host.) and whole wheat meal, which have been produced by means of BASTAK[1] 4000 or 4500 model roller mills for the flour, and BASTAK 1900 model hammer mill for the meal.

This description specifies a method for the mechanical preparation of Wet Gluten and the determination of the Gluten Index as a measure of gluten quality and finally the determination of Dry Gluten as a measure of gluten

---

TURKISH ACCREDITATION INSTITUTION

CERTIFICATION OF ACCREDITATION

Operating as an experimental laboratory,

BASTAK LABORATUVAR HİZMETLERİ LTD.ŞTİ

İVEDİK OSB 1354. CAD. 1387. SOK. NO:19 YENİMAHALLE ANKARA ANKARA / TÜRKİYE

As a result of the audit carried out by TURKAK, it has been accredited according to TS EN ISO/IEC 17025:2017 standard within the scopes included in the annex.

Accreditation No :AB-1599-T

Accreditation Day :7 April 2022

This certificate is valid until 6 April 2026, provided that the above-mentioned organization continues to comply with the TS EN ISO/IEC 17025:2017 standard, relevant regulations and communiqués.

G. Banu MÜDERRİSOĞLU
General Secretary

Turkish accreditation institution (TÜRKAK) has signed a multilateral agreement (MLA/MRA) with the European accreditation association (EA) and the international laboratory accreditation association (ILAC) in the field of ISO/IEC 17025.

ENDÜSTRİYEL TASARIMLAR DAİRESİ BAŞKANLIĞI

TASARIM TESCİL BELGESİ

TESCİL NUMARASI : 2014 07458

Bu belge ekinde yer alan tasarımlar, 05/11/2014 tarihinde tescil edilmiş olup 554 Sayılı Endüstriyel Tasarımların Korunması Hakkında Kanun Hükmünde Kararname'nin 12 nci maddesi gereğince 5 yıl süre ile korunmaktadır. İşbu belge 09/02/2016 tarihinde düzenlenmiştir .

Prof. Dr. Habip ASAN
Enstitü Başkanı

T.C.
GÜMRÜK VE TİCARET BAKANLIĞI
İç Ticaret Genel Müdürlüğü

YETKİLİ SINIFLANDIRICI FAALİYET BELGESİ

BASTAK GIDA MAKİNA MEDİKAL PAZARLAMA İTHALAT İHRACAT SAN. VE TİC. LTD. ŞTİ

Bu lisans, 10/02/2005 tarihli ve 5300 sayılı Tarım Ürünleri Lisanslı Depoculuk Kanunu ve bu Kanuna istinaden çıkarılan ikincil mevzuat çerçevesinde faaliyette bulunmak üzere Yetkili Sınıflandırıcıların Lisans Alma, Faaliyet ve Denetimi Hakkında Yönetmeliğe göre düzenlenmiştir.

Adnan TANKIN
Bakan'a
Genel Müdür V.

Lisans No	: HYS 06-16
Lisans Tarihi	: 29/03/2017
Lisans Geçerlilik Tarihi	: 29/03/2019
Faaliyet Konusu	: Hububat (Buğday, Arpa, Yulaf, Çavdar, Tritikale, Mısır) Baklagiller (Nohut, Fasulye, Mercimek) Yağlı Tohumlar (Soya Fasulyesi)
Adresi	: İvedik Org. San. Böl. 1345. Cad. 1387. Sok. No:19 Ostim Yenimahalle/ANKARA
Şube Adresi	: Mustafaçelebi Mahallesi 4047 Cad. No:20/1 Ceyhan/ADANA : Büyük Mangıt Mah. Tarık Yalçıkaya Bulvarı. No: 14/1 Ceyhan/ADANA
Lisans Süresi	: 2 yıl

Bu Lisans, 5300 sayılı Kanunun 8/4 üncü maddesi gereği devredilemez.

BIPEA

CERTIFICATE OF PARTICIPATION

PROFICIENCY TESTING PROGRAMS

This certificate is awarded to:

BASTAK INSTRUMENT
ANKARA – TURKEY

for its participation in BIPEA's interlaboratory comparisons for the 2019/2020 annual series.

08/06/20, Paris - France

BIPEA member

Certificat n° 19-20 / 12728

BIPEA Director

CERTIFICADOS

BASTAK instruments

TURK PATENT

FAYDALI MODEL BELGESİ

No: TR 2021 019037 Y

Buluş Başlığı

ATEŞLİ SİLAHLARDA KULLANILMAK ÜZERE BİR ALTLIK

Faydalı Model Sahibi

HERO İNOVASYON SAVUNMA ANONİM ŞİRKETİ

TURK PATENT

PATENT BELGESİ

No: TR 2020 21874 B

Buluş Başlığı

BİLHASSA ELEK SALLAMA ÇİHAZLARINDA KULLANILMAK ÜZERE BİR BAĞLANTI ELEMANI

Patent Sahibi

BASTAK TEKNOLOJİ SİSTEMLERİ ANONİM ŞİRKETİ

TSE-HYB

HİZMET YETERLİLİK BELGESİ

T.C.
TÜRK PATENT ve MARKA KURUMU

MARKA TESCİL BELGESİ

Marka No : 2015 08977 - Ticaret - Hizmet

BASTAK

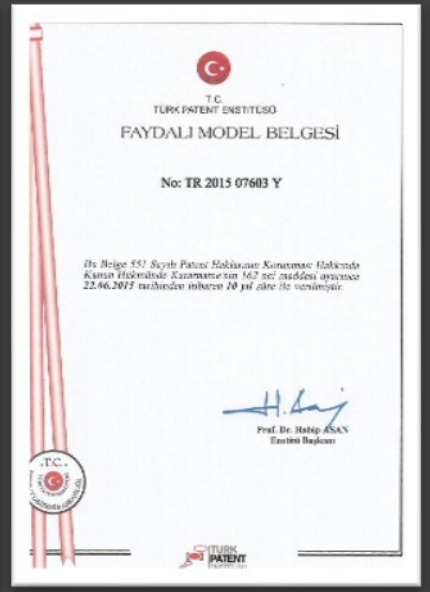
Marka Sahibi

Eşitlik: 37, 11, 20, 35, 42 İlişkidir.

İşbu Marka 11/09/2018 tarihinden itibaren ON YIL süreyle 21/10/2019 tarihinde tescil edilmiştir.

Prof. Dr. Habip ASAN
Kurumu Başkanı

TURK PATENT



T.C.
TÜRK PATENT ENSTİTÜSÜ

FAYDALI MODEL BELGESİ

No: TR 2015 07603 Y

Bu Belge 551 Sayılı Patent Hakkında Kanunun Hükümlerinde Kanunun 162 nci maddesi uyarınca 22.06.2015 tarihinden itibaren 10 yıl süre ile verilmiştir.

Prof. Dr. Habip ASAN
Enstitü Başkanı

TURK PATENT

OSB

ANKARA - İVEDİK
ORGANİZE SANAYİ BÖLGESİ

İşyeri Açma ve Çalışma Ruhsatı

İŞYERİNİN SINIFI

Mevlüt İŞERİ

Serpil KAYA

CERTIFICADOS

BASTAK instruments

EurAsia Certification

FSSC 22000

Certificate of registration

The Food Safety Management System Of

BASTAK LABORATUVAR HİZMETLERİ LİMİTED ŞİRKETİ

İVEDİKOSB MAHALLESİ 1387 SOK. NO:19

YENİMAHALLE / ANKARA

has been assessed and complies with the requirements of

FSSC 22000 v4.1

Certification scheme for food safety systems including:

ISO 22000:2005, "ISO/TS 22002-1:2009" and additional FSSC 22000 version 4.1 requirements

This certificate is applicable for

UN KATKILARI ÜRETİMİ (İÇEME, KARIŞTIRMA) VE KRAFT, OPP VE ALÜMİNYUM TORBALARDA DOLUMU

PRODUCTION OF FLOUR ADDITIVES (CLUMBINATION, MIXING) AND FILLING IN CRAFT, OPP AND ALUMINYUM BAGS

Category B

This certificate is provided on the basis of the FSSC 22000 certification scheme, version 4.1, published July 2017. The certification status, contained in this document, is based on the food safety management system and is valid only for the scope of operations described in the Scope and the SQF 2700:2009.

Registration Number of Certificate : 12018NC022189

Date of the Certification Decision : 22.06.2019

Initial Certification Date : 22.06.2019

(Re)Issuing Date : 22.06.2019

This Certificate is Valid Until : 21.06.2022

Certificate valid : 3 Years

Issued: Vikaçe

This certificate is valid for one year and can only remain valid if surveillance audits are successfully completed at intervals in accordance with the FSSC 22000 scheme requirements. Failure to do so will result in the withdrawal of the certificate.

EAC Belgelendirme ve Eğitim Hizmetleri A.Ş.

EurAsia Certification

CERTIFICATE

This Certificate has been awarded to:

BASTAK TEKNOLOJİ SİSTEMLERİ LİMİTED ŞİRKETİ

DAĞYAKA MAHALLESİ 2008 CADDESİ NO:12/1

KAHRAMANKAZAN / ANKARA

In recognition of the Organization's Management System which complies with

ISO 9001:2015

For the Scope of Activities described below:

PRODUCTION AND TRADE OF BREAD ADDITIVES WITH PRODUCTION AND PURCHASE OF QUALITY CONTROL EQUIPMENT OF FOOD LABORATORY, TRADE, LABORATORY CHEMICALS, GLASS AND PLASTIK MATERIALS, PURCHASE AND MARKETING OF CONSUMASLES

EAC 19,29

Certificate No : 519/KY/385

Date First Registered : 13.05.2019

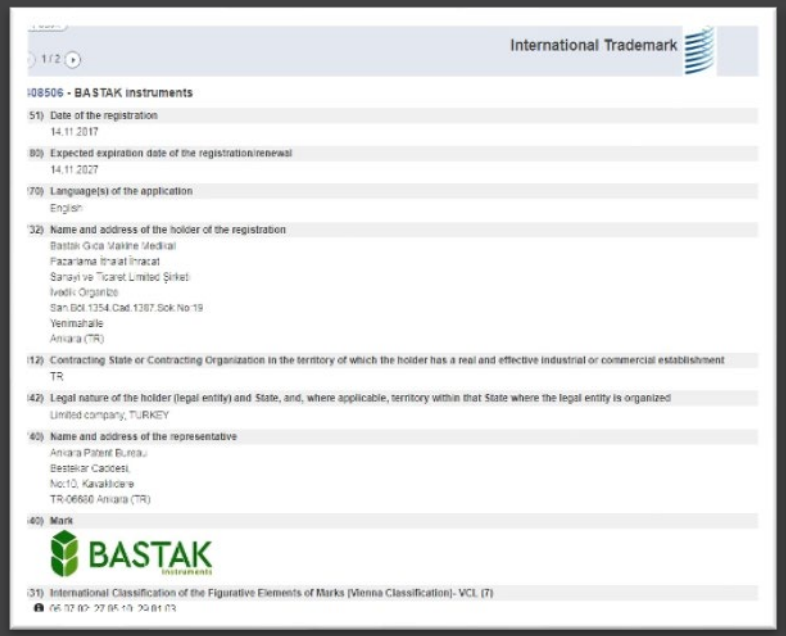
Issue Date : 13.05.2019

Date Certificate Expires : 12.05.2020

* Period of Registration : 3 Years

EAC Belgelendirme ve Eğitim Hizmetleri A.Ş.

EAC Belgelendirme ve Eğitim Hizmetleri A. Ş.


1 / 2

International Trademark

08506 - BASTAK instruments

(51) Date of the registration

14.11.2017

(80) Expected expiration date of the registration/renewal

14.11.2027

(70) Language(s) of the application

English

(732) Name and address of the holder of the registration

Bastak Gıda Makine Medikal

Pazarlama İthalat İhracat

Sanayi ve Ticaret Limited Şirketi

İvedik Organize

San.Bölü 1354.Cad.1387.Sok.No:19

Yenimahalle

Ankara (TR)

(512) Contracting State or Contracting Organization in the territory of which the holder has a real and effective industrial or commercial establishment

TR

(542) Legal nature of the holder (legal entity) and State, and, where applicable, territory within that State where the legal entity is organized

Limited company, TURKEY

(740) Name and address of the representative

Ankara Patent Bureau

Bestekar Caddesi

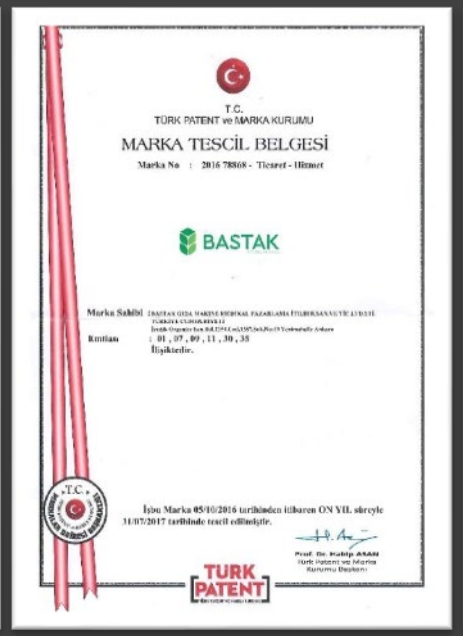
No:10, Kavaklıdere

TR-06680 Ankara (TR)

(540) Mark

BASTAK instruments

(531) International Classification of the Figurative Elements of Marks (Vienna Classification)- VCL (7)


T.C.

TÜRK PATENT ve MARKA KURUMU

MARKA TESCİL BELGESİ

Marka No : 2016 78868 - Tiesaret - Hizmet

BASTAK

Marka Sahibi : BASTAK GIDA MAKİNE MEDİKAL PAZARLAMA İTHİLAT İHRACAT VE LİMİTED ŞİRKETİ

İvedik Organize San. Bölgesi 1354 Cad.1387 Sok.No:19 Yenimahalle Ankara TURKEY

Kuruluş : 01 , 07 , 09 , 11 , 30 , 35

İlişkiledir.

İşbu Marka 05/10/2016 tarihinden itibaren ON YIL süreyle 11/07/2017 tarihinde tescil edilmiştir.

Prof. Dr. Habip Akıllı

Türk Patent ve Marka Kurumu Başkanı

TURK PATENT

United States of America

United States Patent and Trademark Office

BASTAK

Reg. No. 5,736,332

Registered Apr. 30, 2019

Int. Cl.: 9

Trademark

Principal Register

Director of the United States Patent and Trademark Office

CONFORMITY CERTIFICATE

TASCC

ISSUED BY: FARM-TEC (SANITON) LIMITED

DATE OF ISSUE: 8 November 2018 CERTIFICATE NUMBER: 2792

Page 1

CUSTOMER DETAILS:

Bastak Ltd Sti

Dağyaka Mahallesi

2008 Caddesi No:12/1

Kahramankazan/Ankara

Türkiye

Approved Signatory

Name: Ben Bernstein

Signature:

INSTRUMENT DETAILS:

Instrument: Heldolitre Model 7000

Manufacturer: Bastak

Serial No: H-7360

LAB CONDITIONS:

Temperature °C: 20.4

Relative Humidity %: 51.7

Barometric Pressure hPa: 991

STANDARD:

Determination of Bulk Density – Part 2: Method of Inscesibility for measuring instruments through reference to the international standard instrument

BS EN ISO 787/1-2:2009 Particularly Section 7.2

INSTRUMENT:

Farm-Tec (Novolter) 20L Instrument: Tested by PTB Calibrated 01/04/10

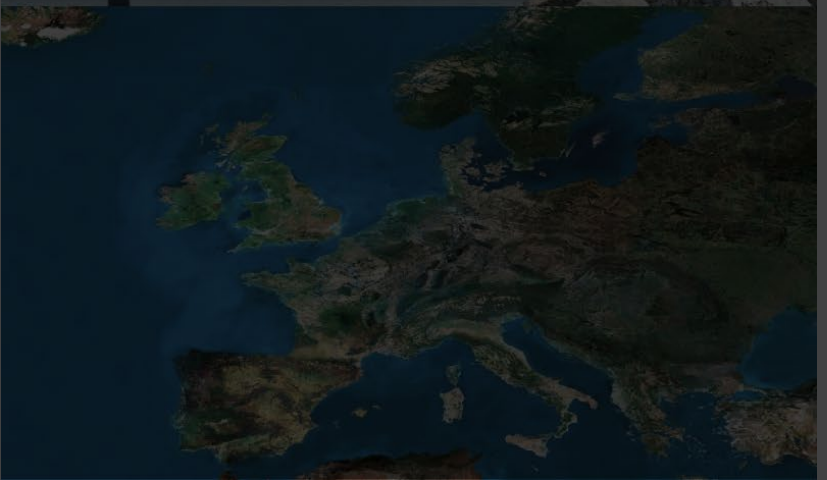
Serial No: 0000

Certificate No: 1.11 – 21539/88

Certificate No: 26/1

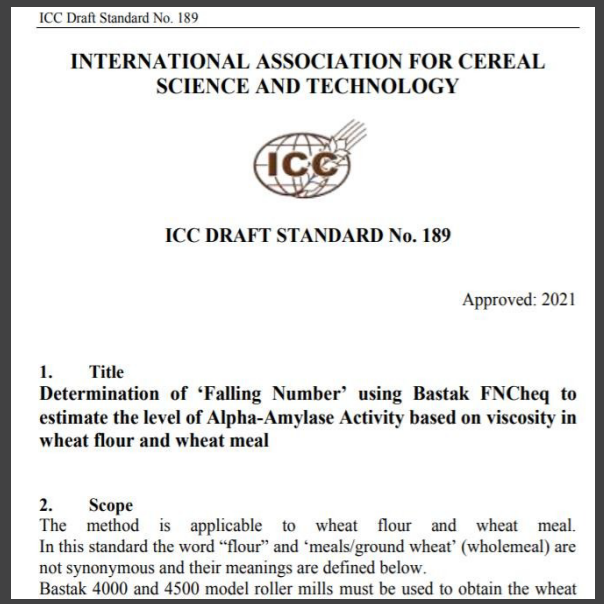
ISSUER:

FARM-TEC



EL PRIMERO EN TURQUÍA Y EN EL MUNDO

LOS MÉTODOS DE ENSAYO DE BASTAK EMPEZARON A UTILIZARSE EN EE.UU., CANADÁ Y EUROPA



ICC Draft Standard No. 189

INTERNATIONAL ASSOCIATION FOR CEREAL SCIENCE AND TECHNOLOGY

ICC DRAFT STANDARD No. 189

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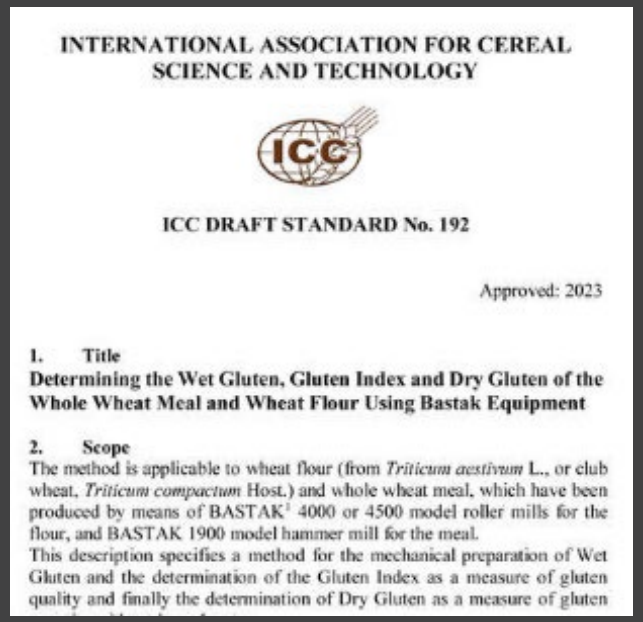
The method is applicable to wheat flour and wheat meal. In this standard the word "flour" and 'meals/ground wheat' (wholemeal) are not synonymous and their meanings are defined below.

Bastak 4000 and 4500 model roller mills must be used to obtain the wheat

ICC Standart No.189



INTERNATIONAL ASSOCIATION FOR CEREAL SCIENCE AND TECHNOLOGY

ICC DRAFT STANDARD No. 192

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This description specifies a method for the mechanical preparation of Wet Gluten and the determination of the Gluten Index as a measure of gluten quality and finally the determination of Dry Gluten as a measure of gluten

ICC Standart No.192

BASTAK GROUP

Centro de innovación turco y mundial para el control de la calidad de los cereales.

T.C. SANAYİ VE TEKNOLOJİ BAKANLIĞI

AR-GE MERKEZİ BELGESİ

Sanayi ve Teknoloji Bakanlığı tarafından,

Bastak Teknoloji Sistemleri Ltd. Şti.

5746 Sayılı Araştırma ve Geliştirme Faaliyetlerinin Desteklenmesi Hakkında Kanun kapsamında sağlanan teşvik ve muafiyetlerden yararlanmak üzere bu belge verilmiştir.

Mustafa VARANK
Bakan

BASTAK GROUP

Más de **20.000** dispositivos en más de **151 países.**

- EEUU
- México
- Colombia
- Chile
- Argentina
- Francia
- Italia
- España
- Inglaterra
- Bélgica
- Polonia
- Iran
- Romania
- Argelia
- India
- Filipinas
- Tailandia

- Egipto
- Emiratos
- Sudan
- Túnez
- Armenia
- Nigeria
- Gana
- Senegal

Los Ángeles

Argentina

Guatemala

California

Indonesia

Türkiye

Panamá

Dubai

London

EXPERT laboratory

PRIMERA EMPRESA TURCA DE CLASIFICACIÓN ESPECIAL AUTORIZADA

T.C.
TİCARET BAKANLIĞI
İç Ticaret Genel Müdürlüğü

YETKİLİ SINIFLANDIRICI FAALİYET BELGESİ

BASTAK LABORATUVAR HİZMETLERİ LİMİTED ŞİRKETİ

Bu lisans, 10/02/2005 tarihli ve 5300 sayılı Tarım Ürünleri Lisanslı Depoculuk Kanunu ve bu Kanuna istinaden çıkarılan ikincil mevzuat çerçevesinde faaliyette bulunmak üzere Yetkili Sınıflandırıcıların Lisans Alma, Faaliyet ve Denetimi Hakkında Yönetmeliğe göre düzenlenmiştir.

Lisans No : HYS 86-16
Lisans Tarihi : 17/04/2018
Lisans Geçerlilik Tarihi : 17/04/2020
Faaliyet Konusu : Hububat, Baklagiller ve Yağlı Tohumlar
Merkez Adresi : İvedik OSB Mahallesi 1387. Sokak No:19 Yenimahalle/ANKARA
Şube Adresi :
1- Akgüller, Ceyhan-1
2- Sandıkçı, Ceyhan-2
3- Safirtaş, Kahramanmaraş-1
4- Tezcan, Konya-1
5- Sönmezler, Adana-1
6- Özbağdaş, Hatay-1
7- Unsan, Mardin-1
8- TK,Şanlıurfa-1
9- TK, Gaziantep-1
10- Mysilo, Yozgat-1
11- Mysilo, Yozgat-2
12- TK, Eskişehir-1
13- TK, Eskişehir-2
14- Ruhtaş, Kayseri-1
15- TK, Şerefliköchisar-1
16- Tekbağlar, Adana-2
17- Sivas, Sivas-1
18- Altonagro, Ceyhan-3
19- Al Lidaş, Kahramanmaraş-2
20- Mysilo, Aksaray-1
21- Ata Lidaş, Kahramanmaraş-3
22- İpsala, Edirne-2

Lisans Süresi : 2 yıl
Bu Lisans, 5300 sayılı Kanunun 8/4 üncü maddesi gereği devredilemez.

Adnan YANKIN
Bakan'a...
Genel Müdür

Alinteri
storage

Seguridad Alimentaria

Depósito autorizado

40.000 ton

Paneles Solares

- 2600 kW Capacidad
- 40000 m2 de superficie

HERO innovation

Primer y único Certificado de la Instalación de Seguridad de la OTAN para Turquía

ANALIZADORES DE TRIGO

- Sonda de muestreo
- Divisor de muestras
- Hectolitro
- Medidor de humedad
- NIR (Reflectancia en infrarrojo cercano)

35 Tipos de aditivos para la harina

ANALIZADORES DE HARINA

- Molinos
- Tamizadoras
- Medidor de humedad
- Sistema de Gluten Sedimentación
- Medidor de enzimas
- Horno de mufla
- NIR (Reflectancia en infrarrojo cercano)

ANALIZADORES DE MASA

- Absograph 500 (Capacidad de absorción de agua)
- Resistógrafo 500 (Elasticidad de la masa)

BASTAK instruments

REOLOGÍA DE LA MASA

Las propiedades reológicas de la masa formada a partir del trigo mediante determinados procesos cambian durante el tiempo de elaboración y constituyen la clave de la química de los cereales al afectar directamente a la calidad de los productos de panadería.

BASTAK instruments

REOLOGÍA DE LA MASA

El contenido proteínico es el criterio más utilizado para determinar la calidad del trigo.

BASTAK instruments

¿Por qué es importante la reología de la masa?

BASTAK instruments

- Extensibilidad
- Elasticidad
- Resistencia
- Resistencia máxima
- Energía
- Absorción de agua
- Tiempo de desarrollo
- Grado de ablandamiento
- Estabilidad

Aplicación Industrial

Sistema de Reología de Masas

BASTAK instruments

ABSOGRAPH
500

RESISTOGRAPH
500

BASTAK instruments

Absograph 500

Basándose en el principio de medición de la fuerza en las aspas del dispositivo en función de la fluidez de la masa y la transferencia de los datos a la pantalla táctil en forma de gráficos y datos, la absorción de agua, la estabilización, el valor de ablandamiento y el tiempo de desarrollo de la harina son analizados.

BASTAK instruments

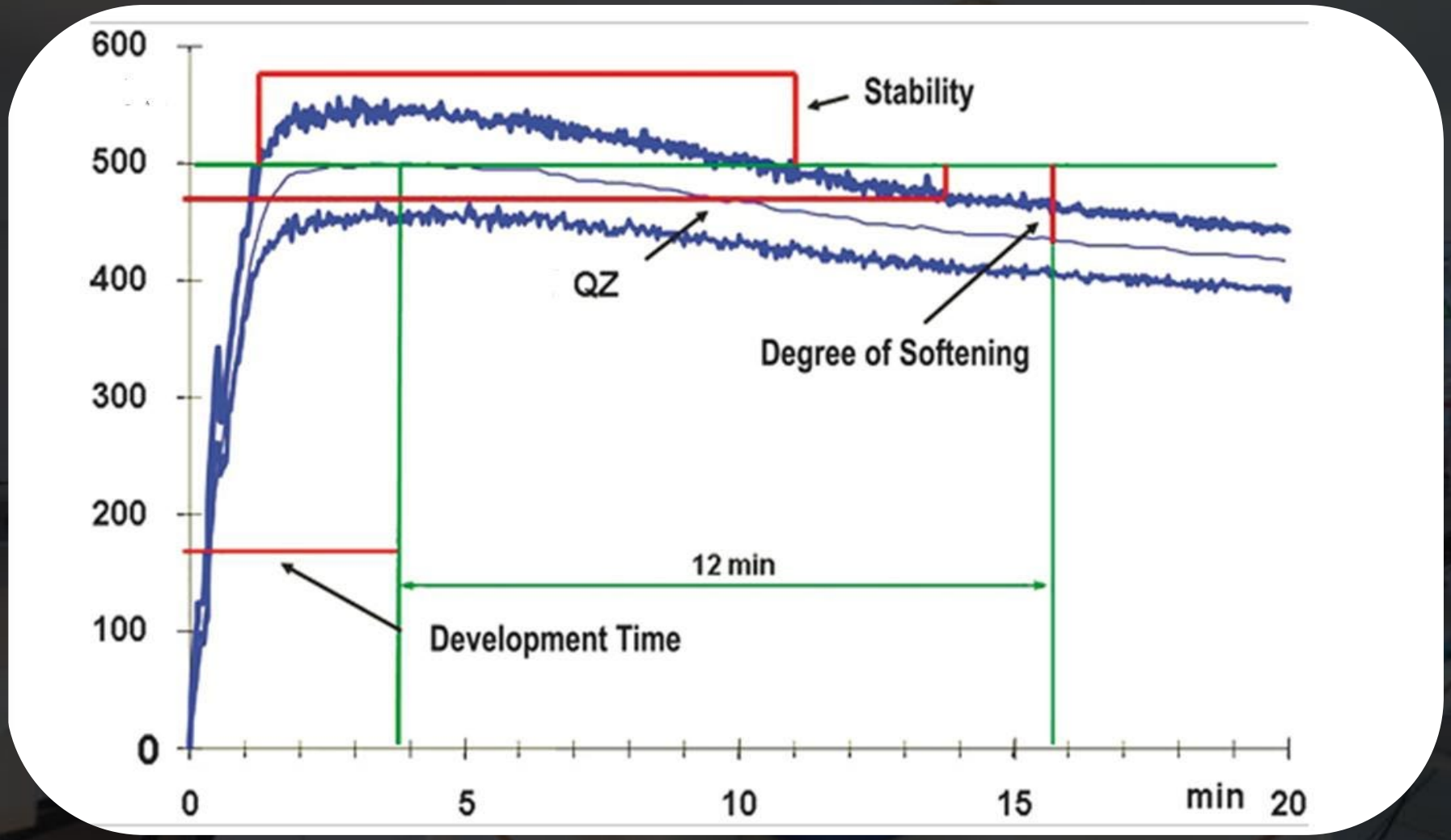
Absograph 500

VENTAJAS

- Clasificación de la masa
- Pantalla táctil
- Puede ser utilizado con un mouse y teclado
- Tiene puertos de conexión RS232 y Ethernet
- Actualización remota
- Cumple con los estándares mundiales
- Capacidad de amasado estándar de 300 gr.
- Registro de resultados en PDF
- Datos se pueden imprimir a través de USB
- No hay necesidad de computadora
- Compatible con el Resistógrafo BASTAK
- Fácil de limpiar.
- Se puede ajustar la temperatura de amasado

BASTAK instruments

Absorción de Agua

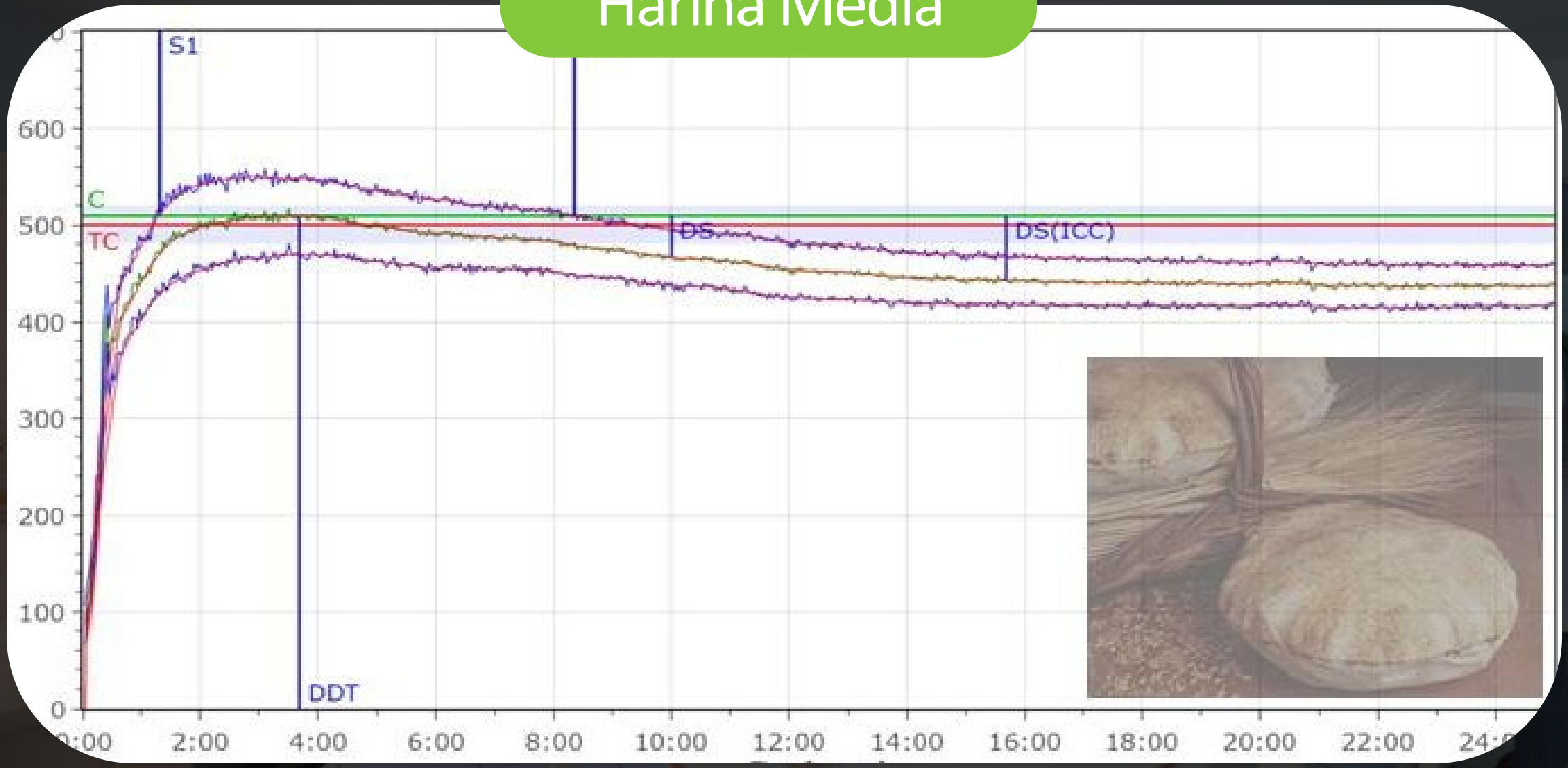


Análisis de resultados

Harina Débil

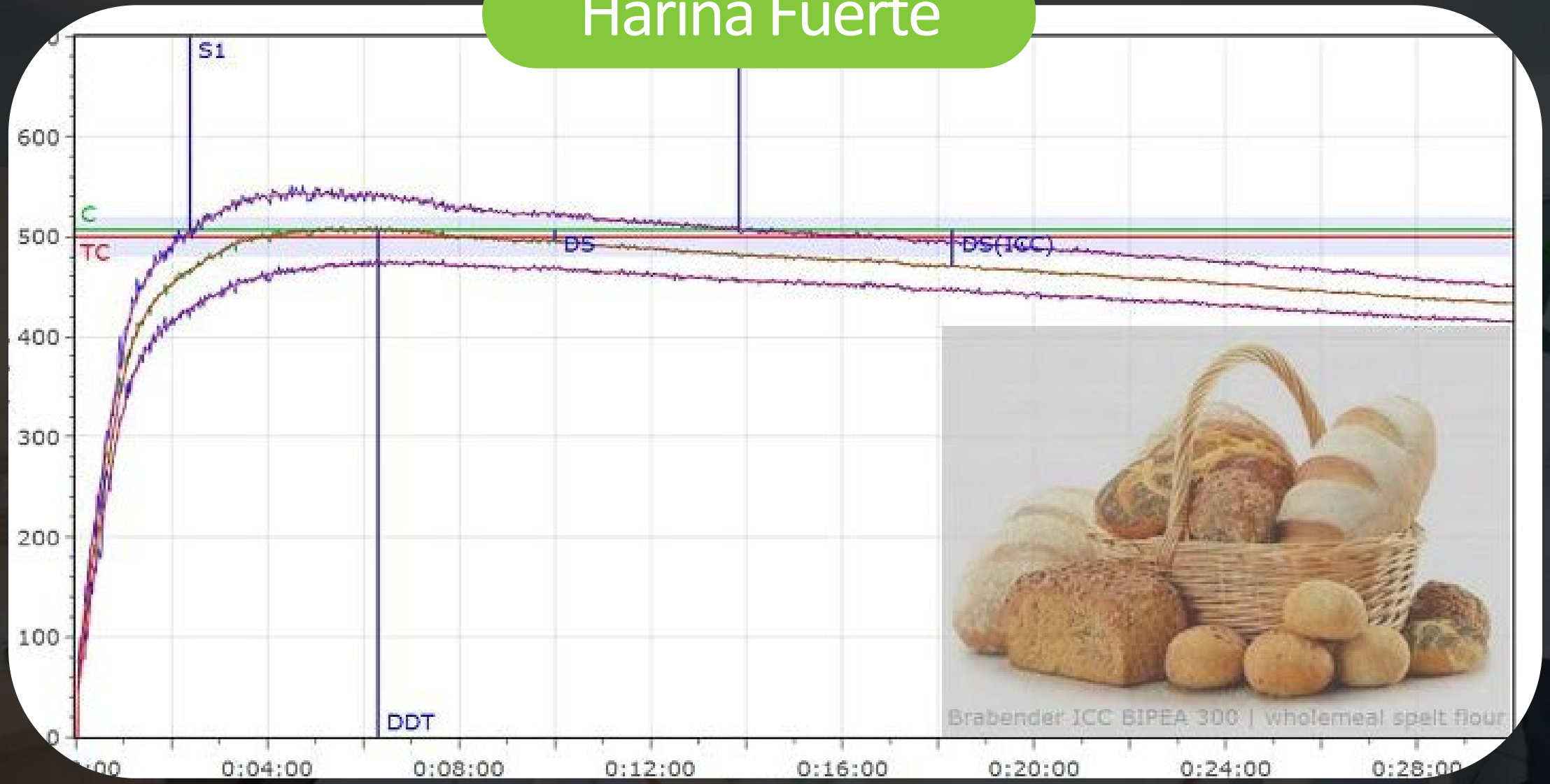
Análisis de resultados

Harina Media



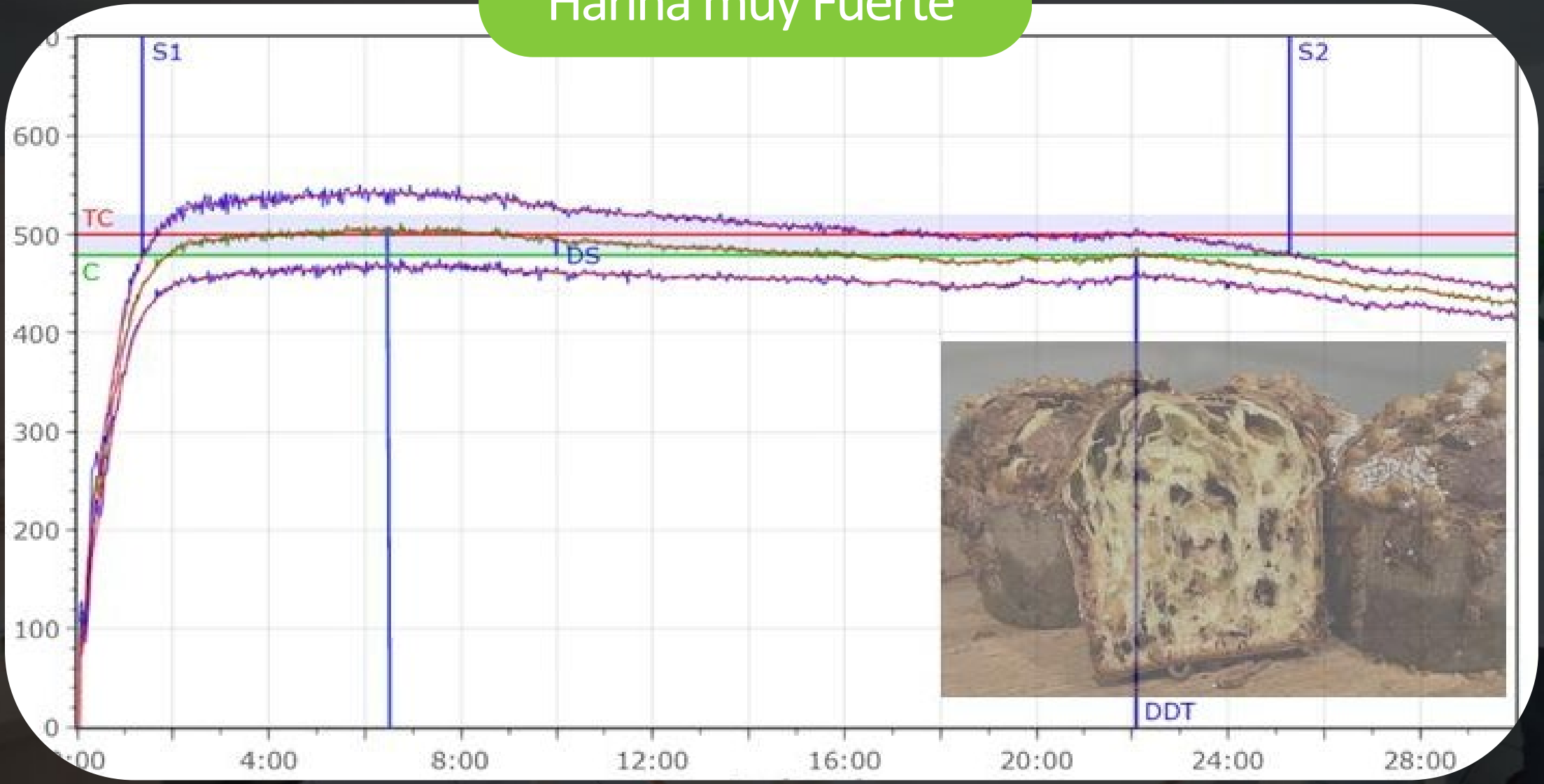
Análisis de resultados

Harina Fuerte



Análisis de resultados

Harina muy Fuerte



BASTAK instruments

- Se le da forma a la masa
- Se fermenta en las 4 cámaras
- Se estira la masa

RESISTOGRAPH

500

BASTAK instruments

VENTAJAS

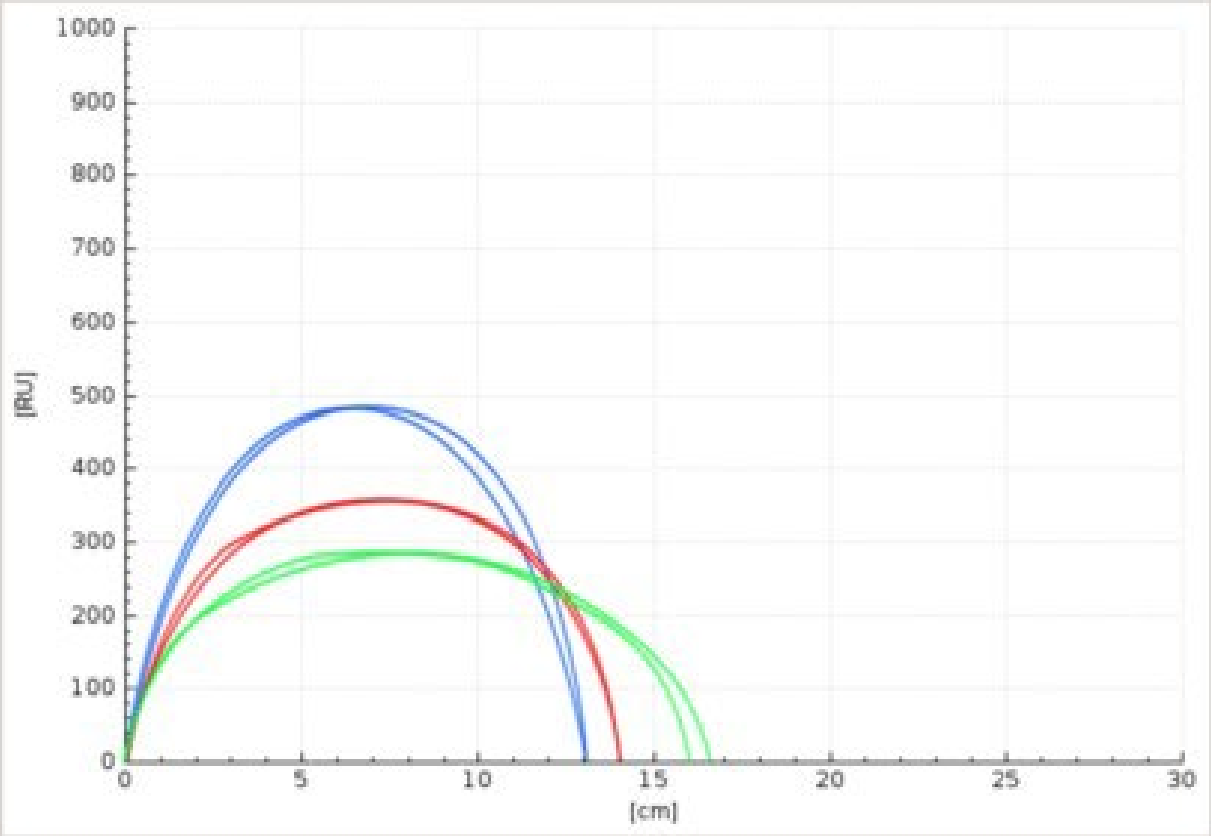
- Determina las propiedades reológicas de la harina para obtener productos de panadería ideales.
- Ayuda a determinar los efectos y las proporciones de las propiedades reológicas de la harina.
- Fácil de usar gracias a su diseño ergonómico
- Tiempos ajustables en la pantalla táctil y manual
- Control de tiempos desde PC interno con pantalla táctil y manualmente.
- Compatible con los estándares mundiales
- Funciona junto con la pantalla del absógrafo
- El movimiento del mecanismo de estiramiento de la masa está diseñado de abajo hacia arriba con estudios de I+D y así, se elimina el efecto negativo de la gravedad.

BASTAK instruments

MainWindow

MAIN WINDOW | NEW SAMPLE | SAMPLE LIST | OBSERVATIONS | SETTINGS

DATE	OPERATOR	NAME	T.SAYISI	D.TEST	TEST1	TEST2	TEST3	WATER ABSORI
05.01.2023	BASTAK	sami	3	YES	45	90	135	63.700

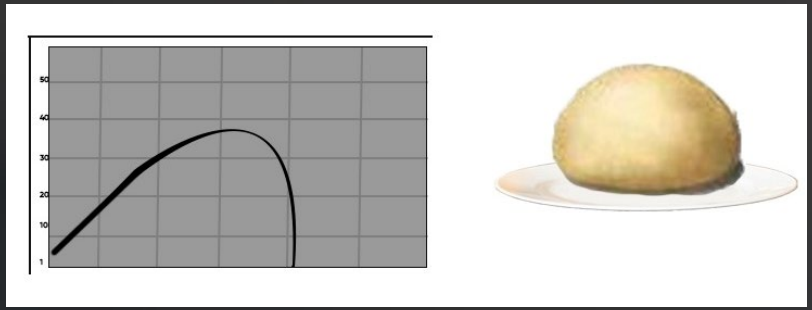


TEST RESULTS 45 90 135 ALL

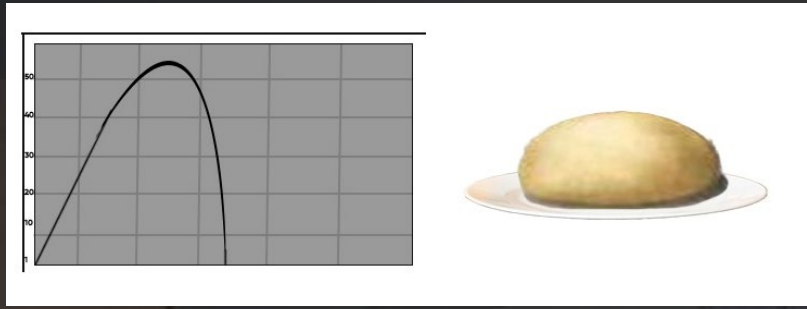
		ENERGY	RESISTANCE	EXTENSIBILITY	M.RESISTANCE	
1	45	46	274.5	162.5	284	1.74
2	90	53	348.5	140.5	359	2.55
3	135	69	479	130.5	489	3.78

PRINT PDF MAIN WINDOW

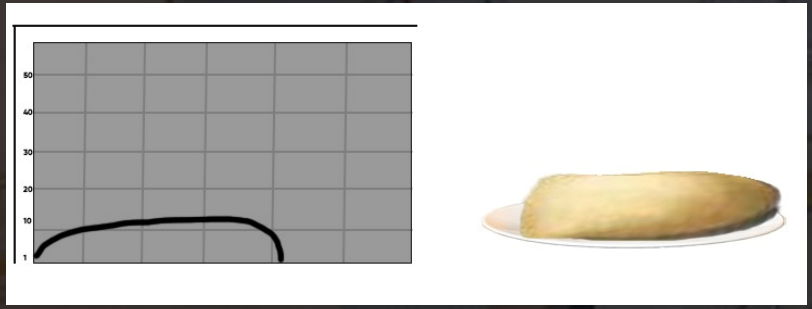
REMARKS



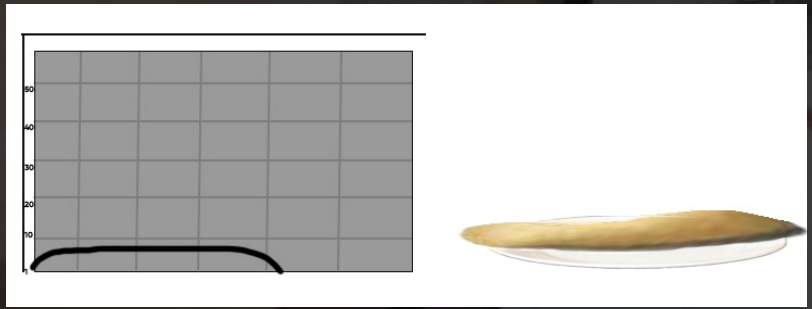
- Harina Fuerte
- Extensible
- Masa elástica
- Adecuada par procesos de fermentación largos.
- Gran tolerancia a la prueba
- Productos de repostería ligeros y con buen volumen



- Estructura de la masa rígida y dura
- Escasa extensibilidad
- La masa apenas sube durante la fermentación
- Se obtienen pequeños trozos de masa con poca elasticidad



- Harina que produce una masa plástica y húmeda
- Masa blanda
- Baja tolerancia a la fermentación, la masa tiende a extenderse
- Pequeño volumen de horneado



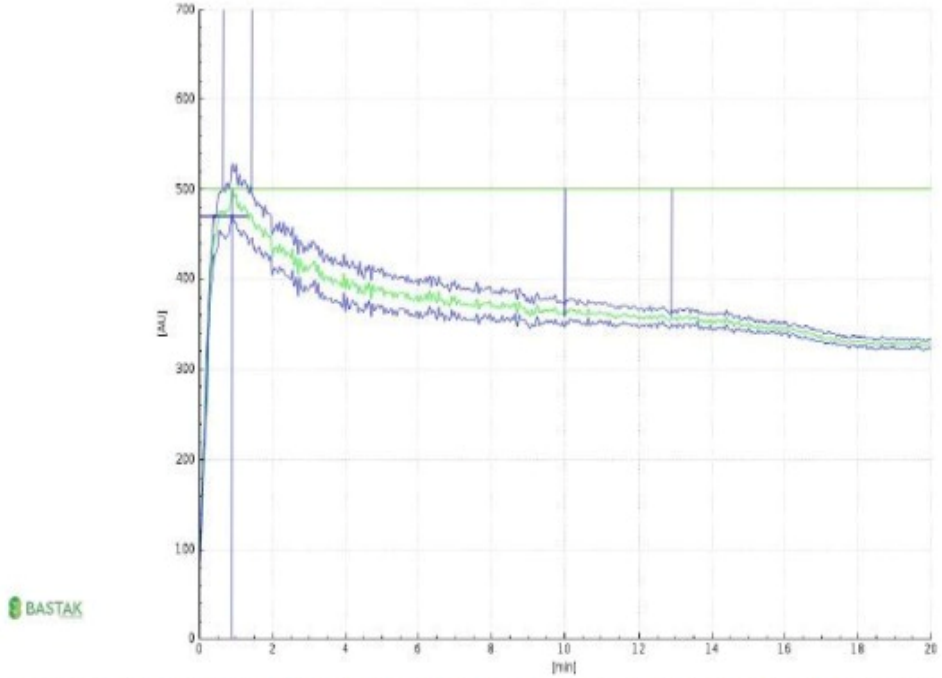
- Harina no apta para productos de panadería normales

BASTAK instruments

Sample Name: Soft Wheat Flour
Sample Type: Flour
Sample Moisture: %13,9

Method: ICC No. 115/1 Ref. Method
Date: 30.11.2023
Operator: QC. Mısra Adıyaman

STABILITY DOUGH ANALYSIS (BASTAK Absograph 500 Device) Results	
Mixer: 300g	**Consistency:** 500 with waterabsorption 52,0
Speed: 63 1/min	**Absograph Quality Number**: 13
Waterabsorption: %52,0 Corrected (500AU)	**Waterabsorption:** %51,9 Corrected (14%)
Development time: 0,9 min	**Stability:** 0,8 min
Degree of softening (10min after begin): 141AU	**Degree of softening (12min after max):** 142AU

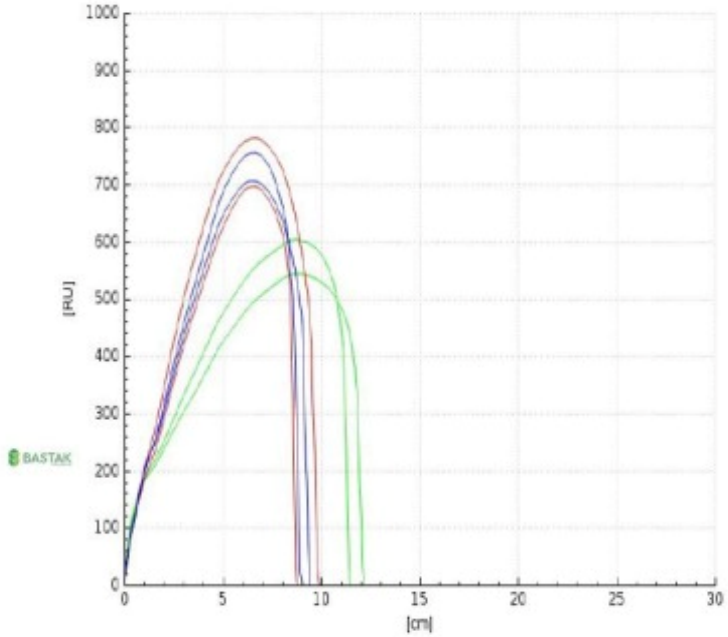


Comments: These flours are characterized by short development times (less than 2.5 min), low stability (less than 3 min), low water absorption (less than 55%) and degree of softness (more than 80). Major uses are pastry products, crackers, and soft wheat noodles, in fact many millers blend this flour with very strong wheat flours.

Sample Name: Soft Wheat Flour
Sample Type: Flour
Sample Moisture: %13,9

Method: ICC No. 121 Ref. Method
Date: 30.11.2023
Operator: QC. Mısra AdıyamaN

REOLOGY DOUGH ANALYSIS (BASTAK Resistograph 500 Device) Results Test after 45/90/135 Minutes Waterabsorption: %52,0			
Providing Time [min]:	**45**	**90**	**135**
Energy [cm²]	87	87	87
Resistance to Extension [RU]:	452	452	452
Extensibility [mm]:	117	117	117
Maximum [RU]:	574	574	574
Ratio number:	3.9	3.9	3.9
Ratio number (max):	4.9	4.9	4.9



BASTAK GROUP

New Generation

WE PRODUCE FOR THE WORLD

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FACTORY

ICC