

PT 69: Wheat French bread making test

Details of the program:

- Proficiency testing scheme created in 2013
- **10 registered laboratories**
- 3 rounds per annual series
- The time for analysis is 4 weeks
- Samples are shipped via express carrier at the end of the previous month.



Schedule:

DATE	CODE	MATRIX	WEIGHT
December	0169	Wheat	2 x 2000 g
February	0169	Wheat	2 x 2000 g
May	0169	Wheat	2 x 2000 g

ANALYTES

Initial wheat moisture content

Milling (according to BIPEA method BY102D):

Common wheat moisture before milling, Added water,
Weight of break flour, semolina, flour, shorts, bran
Milling balance, Extraction rate, Ash content, Type of mill used

Flour:

Moisture content, Quantity of assed flour, Added water, Hydration

French bread making test parameters:

KNEADING - POINTAGE - SHAPING - FINISHING - BAKING

Sensory analysis (according to NF V03-716 standard):

Estimation of the smoothing, sticky, consistency, extensibility, elasticity, starkness, during kneading, lengthening, tearing, fermentative activity, flexibility, color, smell, temperature, etc.

Volume measurement.

*Note: Matrices and analytes may be changed or removed for technical or scientific reasons.
Please refer to current application form available in your member area (www.bipea.org).*