

## PT 03: French bread making test

### Details of the program:

- Proficiency testing scheme created in 1970
- **40 registered laboratories from 3 countries**
- 5 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
October	0103	Flour 01	2 x 1050 g
	0203	Flour 02	2 x 1050 g
December	0303	Pure variety flour 01	2 x 1050 g
	0403	Pure variety flour 02	2 x 1050 g
February	0103	Flour 01	2 x 1050 g
	0203	Flour 02	2 x 1050 g
April	0103	Flour 01	2 x 1050 g
	0203	Flour 02	2 x 1050 g
June	0103	Flour 01	2 x 1050 g
	0203	Flour 02	2 x 1050 g

### ANALYTES

**Flour:** moisture content, quantity of added 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, 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](http://www.bipea.org)).*