

PT 47: French traditional bread

Details of the program:

- Proficiency testing scheme created in 2004
- **18 registered laboratories**
- 4 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
September	0147	Flour TRADI-1	1050 g
	0247	Flour TRADI-2	
November	0147	Flour TRADI-1	1050 g
	0247	Flour TRADI-2	
January	0347	Pure variety flour 1	1050 g
	0447	Pure variety flour 2	
March	0147	Flour TRADI-1	1050 g
	0247	Flour TRADI-2	

ANALYTES

Flour: Moisture content of flour, quantity of added flour, added water, hydration.

French bread making testparameters:

KNEADING, POINTAGE, SHAPING, FINISHING, BAKING

Volume measurement

Sensory analysis:

Estimation of the color, smell, sribstabs, alveoles, tearing, elasticity, bakery value, loaf volume, etc.

*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).*