

Type 550 Wheat flour for bread roll

Usage areas:

There are types of flour such as for Loaf of Bread, Pitta, Thin Dough and Patty, Lux French roll, Lux Pitta and Noodle. It is especially prepared for bakeries, thin dough places, pastry shops and consumers who demand durable products in particular properties. It is presented in polypropylene bags of 50 kg, 25 kg and 10 kg packages. Also, it is used for all types of bread, particularly making of hamburger, sandwich and Blacksea types.

Physical and Chemical Properties

% Moisture	14.5 Max
% Protein	13.00 - 13.50
% Gluten	30 Min
Sedimentation (ml)	35 Min
Absorption	% 62 Minimum
Stability of dough	10 Minute Minimum
Softening Degree	60 BU. Max
Extensibility	160 mm. Minimum
Extention degree of dough	700 BU. Minimum
Taste and odor	Its unique taste and odor
Color and appearance	The unique color and appearance, Glossy

Organic Characteristics

Obtaining more products
Thin walled and homogenous crumb pore structure of the bread
Lack of tearing and cracking in the crust
No stiffening while kneading and easy kneading
Easy shaping and voluminous bread
Excellent knife opening
Late rancidity
Being strong of obtained doughes depending on the quality of flour
Durable against deformity while produced.
For the manufacture of any product to be specially prepared with wheat-leg.



Type 650 Flour for Pitta Bread and Loaf of Bread

Usage areas:

There are types of flour such as for Loaf of Bread, Thin Dough and Patty, Lux French roll, Lux Pitta Bread, Extra Tan door and Noodle. It is especially prepared for bakeries, thin dough places, pastry shops and consumers who demand durable products in particular properties. It is presented in polypropylene bags of 50 kg, 25 kg and 10 kg packages. Also, it is used for all types of bread, particularly making of hamburger, sandwich and Black sea types.

Physical and Chemical Properties

% Moisture	14.5 Max
% Protein	12.00 - 12.50
% Gluten	28 Min
Sedimentation (ml)	32 Min
Absorption	% 60 Minimum
Stability of dough	7 Minute Minimum
Softening Degree	80 BU. Max
Extensibility	150 mm. Minimum
Extension degree of dough	280 BU. Minimum
Taste and odor	Its unique taste and odor
Color and appearance	The unique color and appearance, Glossy

Organic Characteristics

Obtaining more products

Homogeneous internal structure of the thin crust of bread and bread is a thin pores

Lack of tearing and cracking in the crust

No stiffening while kneading and easy kneading

Easy shaping and voluminous bread

Excellent knife opening

Late rancidity

Being strong of obtained doughes depending on the quality of flour

Durable against deformity while being produced.

For the manufacture of any product to be specially prepared with wheat-leg.



Type 850 Flour

Usage areas:

It is prepared as economic French loaf for rotative, matadore, tunnel and stone bakeries. It is presented in polypropylene bags of 50 kg and 25 kg packages.

Physical and Chemical Properties

% Moisture	14.5 Max
% Protein	13.00 - 13.50
% Gluten	27 Min
Sedimentation (ml)	28 Min
Absorption	% 62 Minimum
Stability of dough	6 Minute Minimum
Softening Degree	110 BU. Max
Extensibility	130 mm. Minimum
Extention degree of dough	250 BU. Minimum
Taste and odor	Its unique taste and odor
Color and appearance	The unique color and appearance

Organic Characteristics

Obtaining more product depending on water absorption
Regular and spongy internal structure of the dough
Formation of bright crust
Obtaining voluminous bread
Obtaining elastic dough



Wheat Flour for Biscuit

Usage areas:

Special wheat flour for biscuit, particularly preferred by biscuit factories.

Physical and Chemical Properties

% Moisture	14.5 Max
% Protein	12.00 - 12.50
% Gluten	26 Min
Sedimentation (ml)	32 Min
Absorption	% 60 Minimum
Stability of dough	7 Minute Minimum
Softening Degree	80 BU. Max
Extensibility	140 mm. Minimum
Extension degree of dough	280 BU. Minimum
Taste and odor	Its unique taste and odor
Color and appearance	The unique color and appearance, Glossy

Organic Characteristics

- * Easy dispersibility
- * Easy to process
- * High fermentation



Wheat Germ

What is wheat germ?

Wheat germ that is the embryo under the wheatear is a source of nebatic vitamins of E and G group.

It is obtained 0.5 kg wheat germ of 1000 kg wheat.

It is used in baby formulas, cosmetics and medicine industries as a raw material.

You can supply your wholesale wheat germ needs in our facilities packed in 5 KG-10 KG-25 KG-50 KG of bags.

USAGE OF WHEAT GERM :

You can eat wheat germ mixing it up with cold milk or yoghurt and adding it to fresh or dried fruit. You can use it sprinkling onto foods such as soup and salad. This product which you can use as vitamin instead of spice while cooking is preferred in world cuisine for various food recipes although it is not wide in Turkey.

USAGE OF WHEAT GERM :

You can eat wheat germ mixing it up with cold milk or yoghurt and adding it to fresh or dried fruit. You can use it sprinkling onto foods such as soup and salad. This product which you can use as vitamin instead of spice while cooking is preferred in world cuisine for various food recipes although it is not wide in Turkey.

BENEFITS OF WHEAT GERM:

APHRODISIAC: Wheat germ has a property of natural aphrodisiac. It has been planning to be produced vitamin tablets from wheat germ imminently.

RETARDING AGING: Vitamin E plays an important role to prevent cancer supporting immune system thanks to its retarding aging feature and making cell membrane durable. And wheat germ is the store of vitamin E.

USEFUL FOR HEART: It is specified that wheat germ's effect on coronary heart disease risk decreasing may be helpful to blood liquidity with its clot decreasing effect and prevent phlebolites on diabetic patients.

GOOD FOR NERVE: It is known that wheat germ has a positive effect on neural system diseases and retarding cataract.

FOR BEAUTY: This golden secret of nature makes more beautiful. Especially good for skin wrinkles. It prevents wrinkling as well as reducing.

INFERTILITY: Wheat germ which is defined the embryo of wheat is effectively used on infertility treatment.

DAMAGES OF WHEAT GERM:

Celiac patients and the people who have been banned for high-fiber foods should not eat.



Bonk alit Flour

It is a technological product.

It is used in making high energy drinks, soup and mixture products.

It has similar property to barley flour.

It has long shelf life.

In feed sector,

In glue production,

In bread supplement production,

Also used in dried fruit and nuts industry.

Organic Characteristics:

Moisture :% 13,5

Protein :% 9

Ash : % 1,8



Razmol Flour

It is a by-product of milling which is formed by endosperm, bran and embryo at varied proportions and contains a small amount of flour and 8% raw cellulose at most and 14% protein at least. It is supplied in bags of 30 kg and 50 kg. It is preferred by feed factories.

Usage Areas :

Keeps digestion of carbohydrate slow in body and prevents spikes in blood.

It is rich with respect of B group vitamins and dreg.

Keeps filled for a long time and runs intestines.

Prevents sticking bottom side of the bread and gives a flavour peculiar to itself.

Razmol is the thinned form of bran. Razmol flour is healthy, economic and has high protein value.

It can be mixed into white flours in order to make the flour whole-wheat. Also, razmol can be given to animals.

Organic Characteristics:

Moisture :% 14,5 maximum

Protein :% 13 minimum

Ash : % 3 maximum

Wholemeal Flour

Whole-wheat flour that we produce has been purified from all inclusions and wheat wastes.

Filler which has not been added with aggravating stuff has not been excessively damped.

You can perfectly preserve it until expiration date as long as you keep it cool, dry and away from any kinds of smell.

You can supply your wholesale whole-wheat flour needs in our facilities with packed polypropylene bags of 50 kg, 25 kg and 10 kg.

