

## PT 03: French bread making test

### Details of the program:

- Proficiency testing scheme created in 1970
- **36 registered laboratories from 4 countries**
- **PTS accredited by COFRAC**
- 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	0103	Flour 01	2 x 1050 g
	0203	Flour 02	2 x 1050 g
February	0303	Flour 01 pure variety	2 x 1050 g
	0403	Flour 02 pure variety	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

According to V03-716 / 2015 (French standard)

**Flour:** moisture content, quantity of added flour<sup>NA</sup>, added water<sup>NA</sup>, hydration

#### Dough test parameters:

Kneading<sup>NA</sup>, Pointage<sup>NA</sup>, Shaping<sup>NA</sup>, Finishing<sup>NA</sup>, Baking<sup>NA</sup>, Notation of dough

#### French bread making test parameters:

Colour analysis<sup>NA</sup>, Thickness<sup>NA</sup>, Crust<sup>NA</sup>, Strip stabs<sup>NA</sup>, Tearing<sup>NA</sup>, Average volume, Notation of the bread

#### Crumb test parameters

Colour analysis<sup>NA</sup>, Plasticity<sup>NA</sup>, Stickiness<sup>NA</sup>, Honeycomb structure regularity<sup>NA</sup>, Smell<sup>NA</sup>, Notation of the crumb

Baking value

NA \*: Not accredited parameter

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)).