

PT 47: French traditional bread

Details of the program:

- Proficiency testing scheme created in 2004
- **28 registered laboratories**
- **PTS accredited by COFRAC**
- 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	2 x 1050 g
	0247	Flour TRADI-2	2 x 1050 g
November	0147	Flour TRADI-1	2 x 1050 g
	0247	Flour TRADI-2	2 x 1050 g
January	0147	Flour TRADI-1	2 x 1050 g
	0247	Flour TRADI-2	2 x 1050 g
March	0347	Pure variety flour 1	2 x 1050 g
	0447	Pure variety flour 2	2 x 1050 g

ANALYTES

French tradition bread-making test (NF V03-800 standard)

Flour: Moisture content of flour, quantity of added flour^{NA}, added water^{NA}, hydration

Dough test parameters:

Kneading^{NA}, Pointage^{NA}, Division^{NA}, Shaping^{NA}, Baking^{NA}, notation of dough

French bread making test parameters:

Estimation of the color^{NA}, srib stabs^{NA}, tearing^{NA}, average volume, notation of the bread,

Crumb test parameters:

Color^{NA}, smell^{NA}, honeycomb structure irregularity^{NA}, elasticity^{NA}, Stickiness^{NA}, 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).

