

## PT 69: Wheat French bread making test

### Details of the program:

- Proficiency testing scheme created in 2013
- **9 registered laboratories**
- **PTS accredited by COFRAC**
- 3 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
December	0169	Wheat	2 x 2000 g
February	0169	Wheat	2 x 2000 g
May	0169	Wheat	2 x 2000 g

### ANALYTES

Initial wheat moisture content<sup>NA</sup>

#### Milling (according to BIPEA method BY102D):

Common wheat moisture before milling<sup>NA</sup>, Added water<sup>NA</sup>,  
Weight of break flour<sup>NA</sup>, semolina<sup>NA</sup>, flour<sup>NA</sup>, shorts<sup>NA</sup>, bran<sup>NA</sup>  
Milling balance<sup>NA</sup>, Extraction rate<sup>NA</sup>, Ash content<sup>NA</sup>, Type of mill used<sup>NA</sup>

#### Flour:

Moisture content, Quantity of assed flour<sup>NA</sup>, Added water<sup>NA</sup>, Hydration

#### French bread making test parameters:

KNEADING<sup>NA</sup> - POINTAGE<sup>NA</sup> - SHAPING<sup>NA</sup> - FINISHING<sup>NA</sup> - BAKING<sup>NA</sup>

#### Sensory analysis (according to NF V03-716 standard):

notation of dough, notation of the bread, average volume, notation of the crumb and 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)).