

Necessary indexes for wheat raw material testing

Moisture
Protein
Ash
Fat
Starch Potential (all based on Dry Matter)
Wet Gluten (based on wheat flour)
Flour Particle Size
Falling Number
Starch Granule Size
Crude Fiber
Starch A / Starch B / Starch C
Bulk density
Thousand grain weight
Impurity

Optional indexes of wheat raw material testing

Dietary fiber
Damaged starch
Imperfect grain
Amylogram
Machining accuracy
Coarseness
Sand content
Magnetic metal
Wheat flour water absorption, flour quality index, dough formation time, dough weakening degree and dough stabilization time
Dough stretch resistance, dough elongation, stretch curve area
Rheological properties of wheat flour dough
Aflatoxin
Colony count