

Tab. 135 lists desirable properties of flour as raw material for pasta and noodles.

Tab. 135: Recommended attributes of raw materials as a condition for producing good-quality pasta

Attributes	Durum wheat semolina	Soft wheat flour
Appearance	Clean, pure	Clean, pure
Colour	Yellowish tinge	Light, white, with slight yellow tinge
Specks	Very few	Very few
Moisture %	≤ 15	≤ 15
Protein (in solids) %	≥ 13.5	≥ 12.0
Wet gluten %	≥ 28	≥ 25
Gluten Index	≥ 70	≥ 70
Gluten properties	Elastic, not short	Elastic, not short
Falling Number s	≥ 300	≥ 300
Minerals (d.m.) %	≤ 1.0	≤ 0.6
Granulation	Narrow granulation range with small proportion of very fine or coarse grains (200 - 500 μm)	Granular flour (semolina) or middlings, with a large percentage at 160 - 315 μm

23.4 References

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