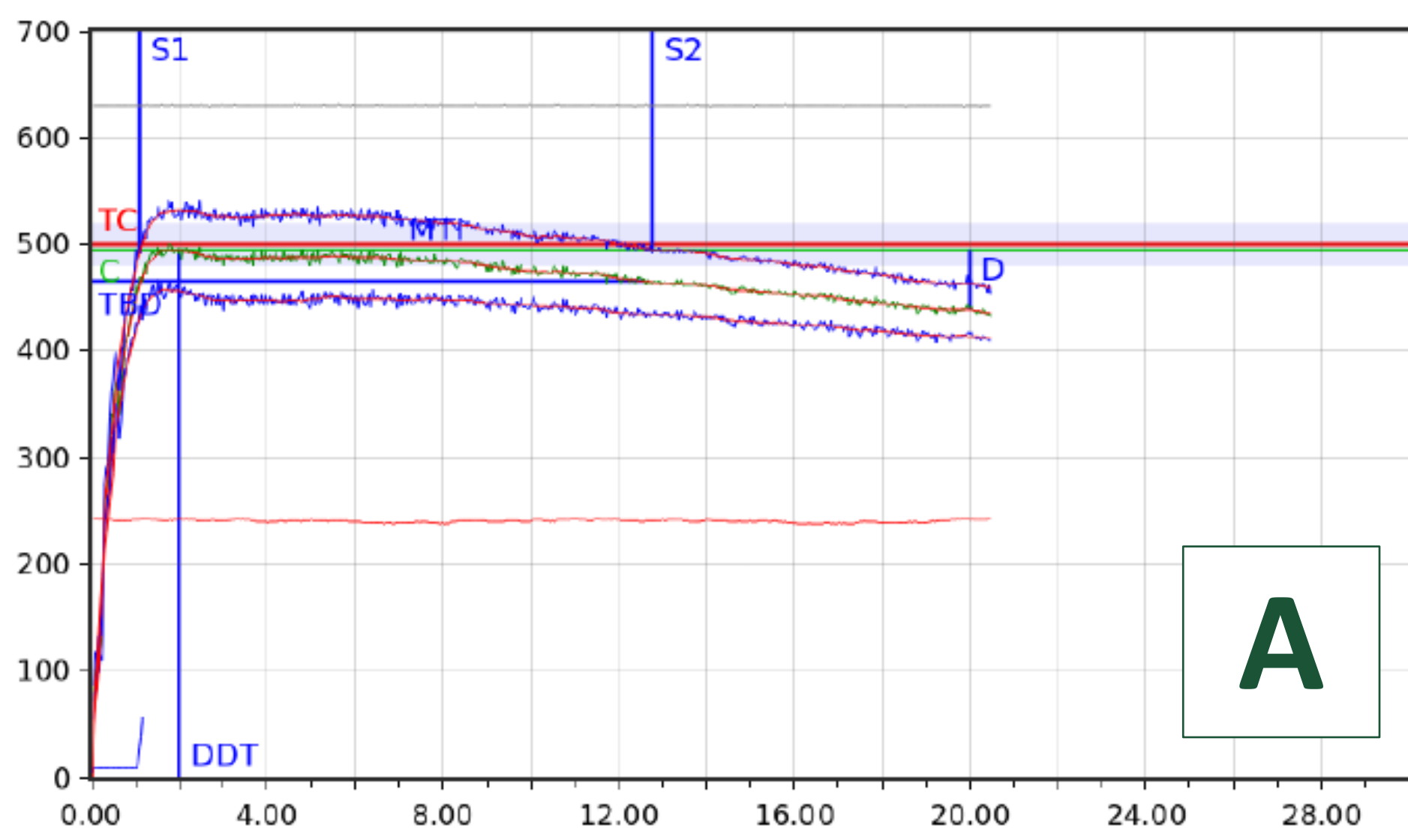
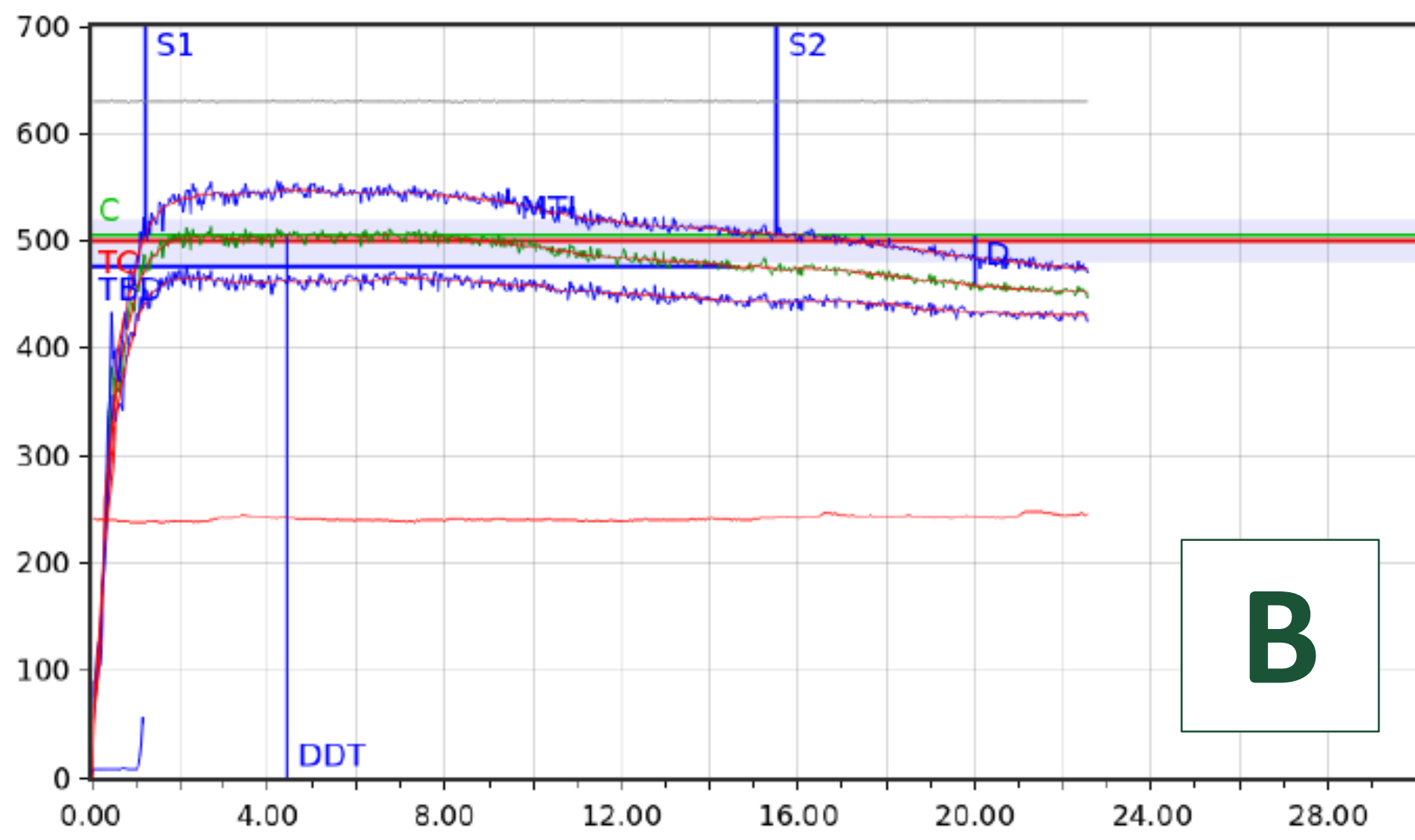


Blending HRSW with SRWW: Farinogram Profiles

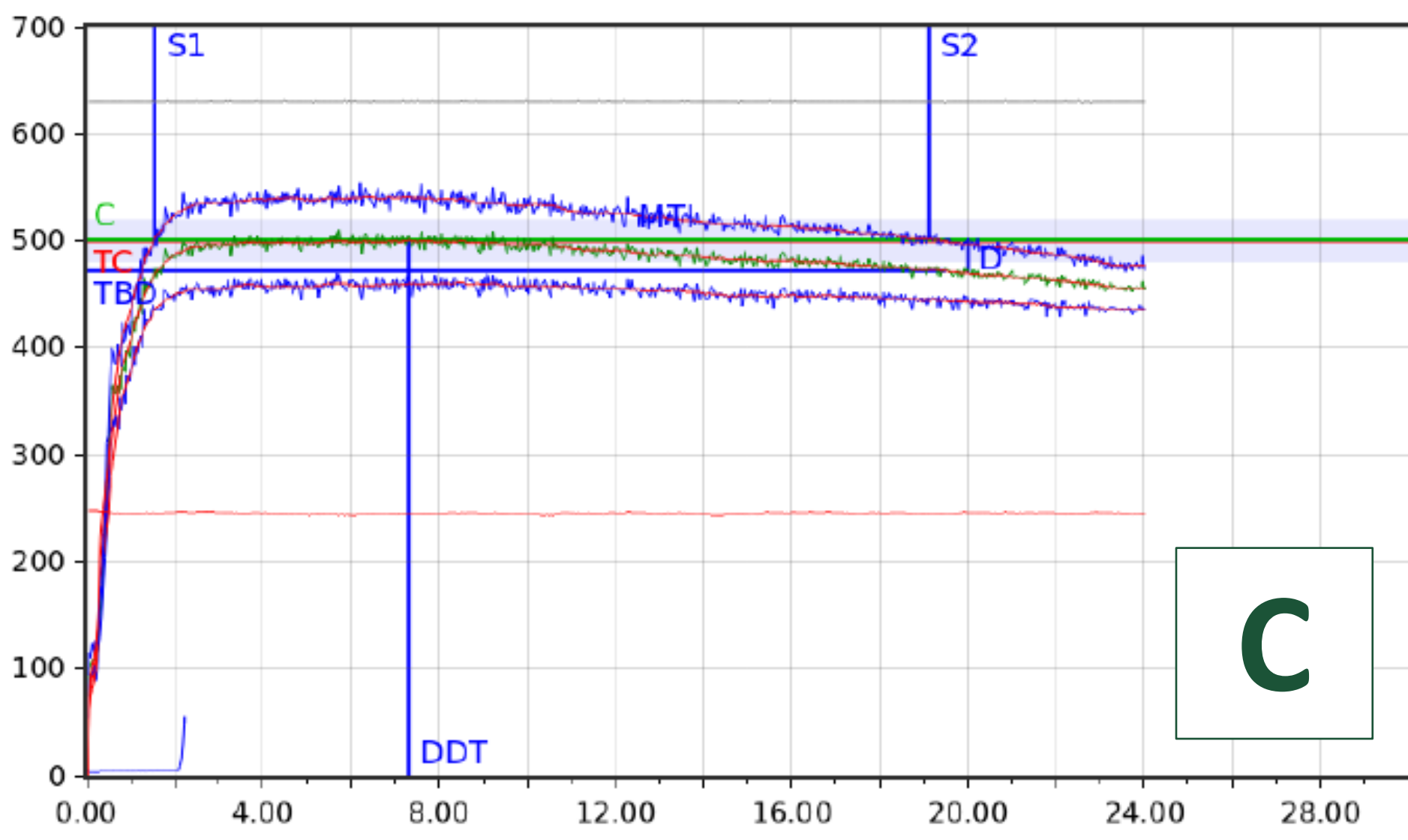
20% HRSW – 80% SRWW



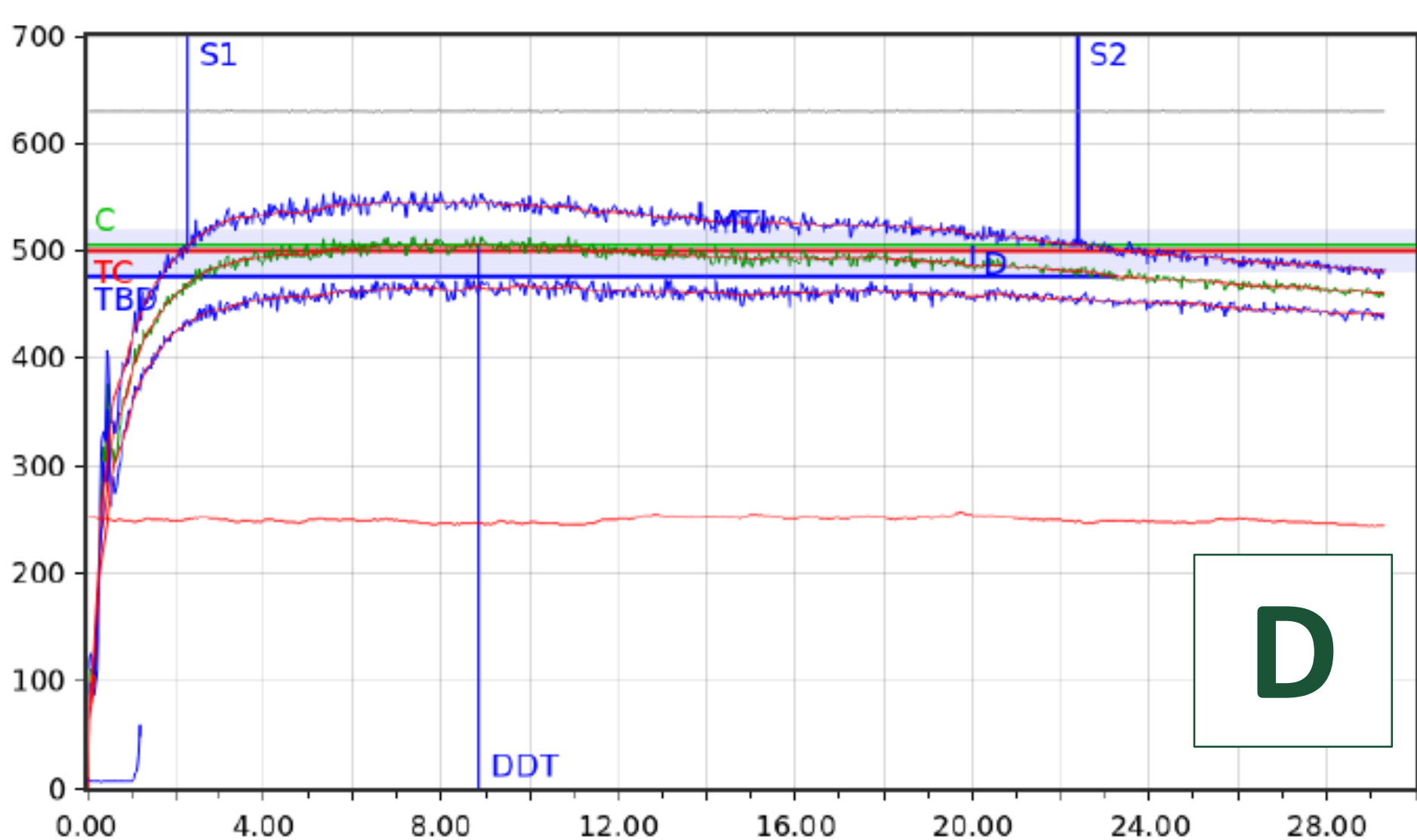
40% HRSW – 60% SRWW



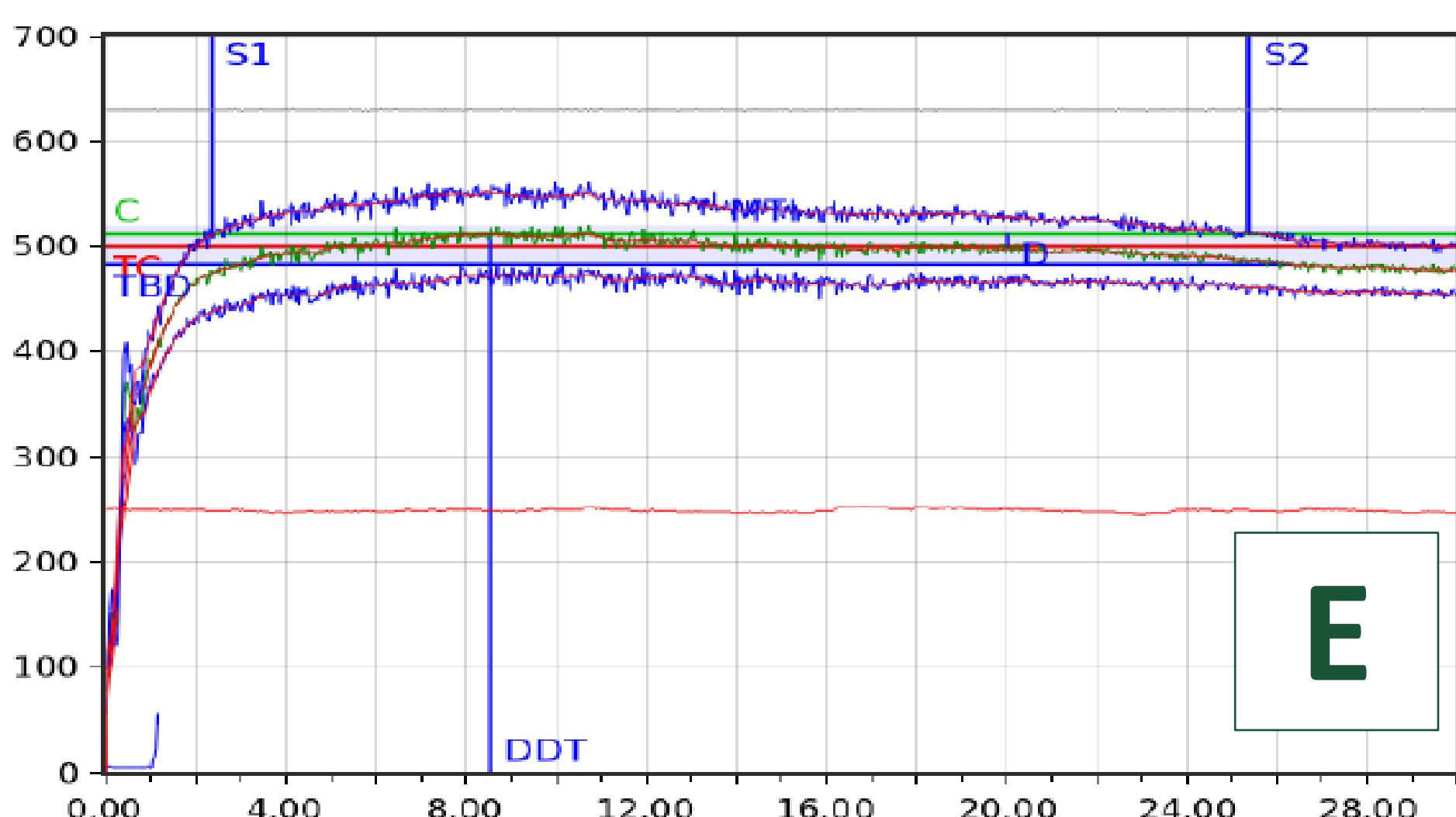
60% HRSW – 40% SRWW



80% HRSW – 20% SRWW



100% HRSW – 0% SRWW



The addition of HRSW to soft wheat greatly influences the mixing characteristics of the flour. Increasing the amount of HRSW flour increases the mixing time and stability of the flour. Increased mixing stability is of particular interest to the baker, who wants a bread dough which can not be easily over mixed.

HRSW is commonly used as a blending flour to add strength to weaker flours. The farinograms to the left illustrate the ability of HRSW to improve even soft flours, such as SRWW. This is the most extreme case.

- Farinogram A shows 20% HRSW.
 - The peak comes almost immediately.
 - Low stability – The curve drops quickly after the peak.
- Farinogram B shows the addition of 40% HRSW.
 - The peak is still early.
 - Slightly longer mixing stability – the curve does not drop quite as quickly.
- Farinogram C shows a 60% addition of HRSW.
 - There is more delay until the peak time.
 - There is also slightly longer stability.
- Farinogram D shows a 80% addition of HRSW.
 - The peak time has increased, as well as, the stability.
 - The curve does not drop as quickly as A, B, or C.
- Farinogram E shows the 100% HRSW farinogram.
 - This curve is quite strong with the latest peak time.
 - The stability of this flour is the longest and the curve is slow to drop below the 500BU line.

The table below shows the results of the farinogram analysis.

A B C D E



	Protein	Absorption	Peak Time	Stability	MTI	Loaf Volume
Sample	(14%, %)	(14%, mb)	(Min)	(Min)	(BU)	(cc)
A	11.9	57.5	1.98	11.67	8	880
B	13.0	59.4	4.43	14.30	13	960
C	13.9	61.0	7.30	17.58	16	985
D	15.2	63.1	8.85	20.12	18	1060
E	16.2	65.1	8.53	22.99	13	1125