



SNS COLLEGE OF TECHNOLOGY

**An Autonomous Institution
Coimbatore - 35**

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DEPARTMENT OF FOOD TECHNOLOGY

19FTT304 – BAKING AND CONFECTIONERY TECHNOLOGY

III – YEAR VI SEMESTER

UNIT 1 – INTRODUCTION TO BAKING AND CONFECTIONERY

TOPIC 1 – PFA Specification of raw materials



What is PFA?



Flour



PFA specification for wheat flour

1. Moisture –

- ❖ Not more than 14.0 per cent (when determined by heating at 130-133oC for 2 hours).

2. Total ash –

- ❖ Not more than 1.0 per cent (on dry weight basis).

3. Ash

- ❖ insoluble in dilute HCl – Not more than 0.1 percent (on dry weight basis).

4. Gluten (on dry weight basis).-

- ❖ Not less than 7.5 per cent

5. Alcoholic acidity

- ❖ (with 90 per cent alcohol) expressed as H₂SO₄ – Not more than 0.12 per cent

6. It shall be free from Rodent hair and excreta



Sweetners



PFA specification for Sugar

- ❖ Moisture(% by mass) not more than 1.5%
- ❖ Ash not more than 0.7%
- ❖ Sucrose not more than 90.5%

PFA specification for Sugar

Grade	Dextrose equivalent
❖ Low conversion	28-37
❖ Regular Conversion	38-47
❖ Intermediate Conversion	48-57
❖ High Conversion	58-67
❖ Extra High	68-above



Yeast



PFA specification for Yeast

WCY should have a creamy white colour and odour characteristic of good baker's yeast and a fine even structure. It should not be slimy, moldy, no signs of deterioration and should be free from starch adulteration and other extraneous matter.

ADY should be in the form of granules, pellets or flakes. It should contain edible starch up to 10% of biomass may be added as per Indian standards.



Salt



PFA specification for Salt

- ❖ It is a crystalline solid containing moisture not more than 6 %.
- ❖ It should contain 0.5% moisture and should pass 212 milstone



Vanaspathi



PFA specification for vanaspathi

- ❖ It should not contain any harmful substances
- ❖ If any flavour is added, it should be disguising from ghee
- ❖ It should not have moisture exceeds 6-25%
- ❖ Melting point should be between 31-37%
- ❖ It should not contain acids exceeds 0.20%
- ❖ The products on melting shall be clear in appearance or free from rancidity
- ❖ It should contain refines oil not less than 0.5%



Baking Soda



PFA specification for Baking Powder

The products should be in form of free white powder and free from any odour Co₂ by mass=12%

- ❖ Arsenic= 1.1%
- ❖ Heavy metal=10%



Milk



- ❖ PFA specification for Milk Powder
- ❖ Flavour and odour good
- ❖ Moisture (%by weight) 4%
- ❖ Total milk solids 96%
- ❖ Solubility index 15 ml for roller dry and 2 ml for spray dry
- ❖ Total ash 7.3%
- ❖ Fat 2.6%
- ❖ Titrable

acidity

12%



See You at Next Class!!!!