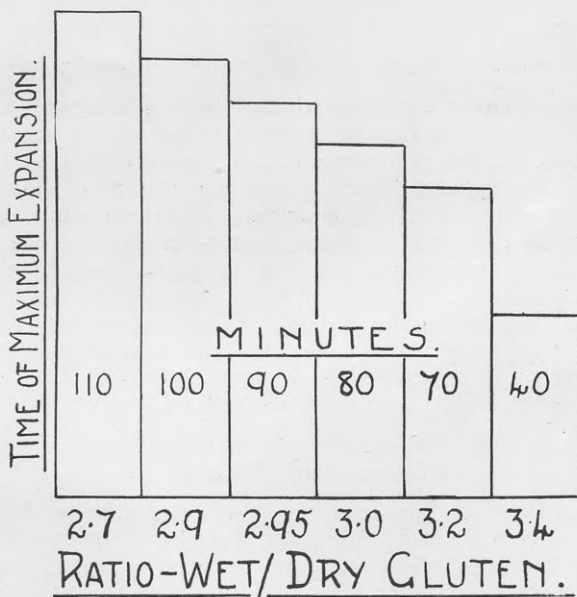


of the ratios of wet to dry gluten were then calculated, the following figures being obtained :—

Table 3.

Ratio Wet/Dry Gluten.	Time of Maximum Expansion during Fermentation. (First Rise.) Minutes.
2.7 : 1	110
2.9 : 1	100
2.95 : 1	90
3.0 : 1	80
3.2 : 1	70
3.4 : 1	40

These results are shown diagrammatically in the following graph:—



GRAPH 2. SHOWING THE CONNECTION BETWEEN " TIME OF MAXIMUM EXPANSION " DURING FERMENTATION AND THE RATIO OF WET TO DRY GLUTEN, AS DETERMINED ON THE SAMPLES OF FLOUR MILLED IN 1925.

ASH.

The percentage of ash is a guide to the grade of the flour and to the degree of completeness of the milling. The following figures show the percentages of ash usually found in the different grades of flour :—

Table 4.

	Ash. Per Cent.
Patent flour (90 per cent.)	0.42-0.48
Straight patent	0.48-0.54
Straight grade	0.54-0.61
First clear	0.61-0.66
Second clear	0.66-0.75
Low-grade clear	0.75-0.90