BREADS W/ YEAST

LOAF, ROLLS OR SPECIALTY BREADS

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| NAME |  |  |  |  |
|  | LAST | FIRST | MIDDLE |  |
| CATEGORY # |  | CATEGORY NAME |  |  |
| DESCRIPTION |  |  |  |  |
| CLUB/SCHOOL |  |  |  |  |
| AWARD (CIRCLE | BLUE | RED | WHITE | NO AWARD |
| DISPLAYED ACCORDING TO RULES | | YES | NO |  |
| RECIPE ATTACHED | | YES | NO |  |
|  | |  |  |  |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **OUTSIDE APPEARANCE** | BLUE | RED | WHITE | NEEDS IMPROVEMENT |
| SHAPE: symmetrical, slightly rounded toward center well shaped, uniform thickness |  |  |  |  |
| CRUST: light golden evenly browned, smooth crust, no large blisters, no flour on crust, thin and tender |  |  |  |  |
| VOLUME: loaves should rise over the top of the pan; braids volume should be distributed equally |  |  |  |  |
| GLAZE TOPPING: neatly or evenly applied |  |  |  |  |
| **INSDIE APPEARANCE** |  |  |  |  |
| TEXTURE: fine, free from large air bubbles or tunnels, not gummy or dry, well-baked |  |  |  |  |
| AIR HOLES: small, uniform size, evenly distributed |  |  |  |  |
| **FLAVOR** |  |  |  |  |
| Pleasing, mild yeasty flavor, |  |  |  |  |
| No distinct taste of such ingredients as salt, fat |  |  |  |  |
| Added ingredient enhance bread |  |  |  |  |

BREADS W/ YEAST

LOAF, ROLLS OR SPECIALTY BREADS

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| NAME |  |  |  |  |
|  | LAST | FIRST | MIDDLE |  |
| CATEGORY # |  | CATEGORY NAME |  |  |
| DESCRIPTION |  |  |  |  |
| CLUB/SCHOOL |  |  |  |  |
| AWARD (CIRCLE | BLUE | RED | WHITE | NO AWARD |
| DISPLAYED ACCORDING TO RULES | | YES | NO |  |
| RECIPE ATTACHED | | YES | NO |  |
|  | |  |  |  |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
|  |  |  |  |  |
|  |  |  |  |  |
|  |  |  |  |  |
|  |  |  |  |  |
|  |  |  |  |  |
|  |  |  |  |  |
|  |  |  |  |  |
|  |  |  |  |  |
|  |  |  |  |  |
|  |  |  |  |  |
|  |  |  |  |  |