

EXHIBITOR #: _____ PRODUCT: _____

UNIT #: _____ CLASS #: _____ AGE: _____

YEAST BREAD OR COFFEE CAKE

SCORE SHEET #23

SOME CHARACTERISTICS OF EXCELLENT YEAST ROLLS & BREADS : Light, well-proportioned with evenly rounded top. Crust uniformly browned, slightly darker on top. Crust is crisp, tender and smooth. Crumb is tender and elastic, free from color streaks. Grain is uniform and fine. Flavor good.

	<u>MAXIMUM POINTS</u>	<u>SCORE</u>	
<u>EXTERNAL CHARACTERISTICS (30)</u>			
<u>SHAPE</u> - well-proportioned, uniform ring shape, evenly braided, rolls are a uniform size.	10	_____	
<u>CRUST</u> - uniformly browned except slightly darker on top, about 1/8 inch deep, crisp, tender, smooth, free from cracks and bulges.	10	_____	
<u>VOLUME</u> - light in weight in proportion to size.	10	_____	
<u>INTERNAL CHARACTERISTICS (30)</u>			
<u>TEXTURE</u> - tender, elastic crumb, not dry or doughy.	10	_____	
<u>GRAIN</u> - fine, cells elongated upward, evenly distributed, cell walls thin.	10	_____	
<u>COLOR</u> - characteristic of ingredients used, free from dark streaks.	10	_____	
<u>FLAVOR</u> Blended flavor of ingredients. Free from undesirable flavor from fat, leavening, flavoring, or other ingredients.	40	_____	
	TOTAL . . . 100	_____	
<u>RATING</u>			
<u>Excellent</u> 100-90	<u>Very Good</u> 89-80	<u>Good</u> 79-70	<u>Fair</u> 69-0

COMMENTS: