

SOUTH DAKOTA STATE FOODS & NUTRITION UNIVERSITY EXTENSION Yeast Breads, Rolls & Bread Machine Breads



| Criteria | Excellent | Satisfactory | Should Improve | Comments |
|--|-----------|--------------|-------------------|----------|
| Outside Characteristics | | | | |
| Shape - well-proportioned; symmetrical with rounded top. Bread machine - uniform shape, hold in bottom from machine, free from peaks & cracks. | | | | |
| Size - large, but not airy, in proportion to weight. Bread machine - well proportioned. | | | | |
| Color - even rich golden brown; top a little darker than sides | | | | |
| Crust - tender and crisp, but not thick; free from cracks | | | | |
| Inside Characteristics | | | | |
| Color - even throughout; no streaks | | | | |
| Grain - fine, thin-walled cells; no air bubbles | | | | |
| Texture - tender crumb; soft, slightly moist | | | | |
| Flavor - wheaty, almost nut-like; good | | | | |

Circle Appropriate Ribbon Placing

| Purple Blue | Red | White |
|-------------|-----|-------|
|-------------|-----|-------|

Judge's Initials

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