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Bread Faults, Causes And Remedy

+BAKERY AND CONFECTIONARY FDNT 315 3 (1+2)

Lesson 12: Breads

Bread Faults, Causes And Remedy

A thorough knowledge about raw material and its functions, adequate understanding of bread making procedure, control of temperature and humidity at different stages of bread making and above all personal skill and experience of baker goes a long way in avoiding faults in bread. There are a number of factors which are responsible for creating faults in bread.

Major factors which adversely influence the quality of bread are:

- Inadequate gluten in flour
- Misappropriate quantities and inferior quality of raw material
- Poor diastatic activity of flour
- Improper time and temperature of fermentation, proofing and baking
- Wrong methods of manipulation of dough *i.e.* knocking-back, cutting and moulding
- Inadequate cooling of bread
- Improper storage of bread and
- Lack of knowledge about the principles of hygiene.

The following are some of the major faults in bread:

Volume: Volume of the bread is the outcome of adequate conditioning of gluten and sufficient gassing power of the dough at the time of baking.

A small volume of bread may be due to

- Tight dough
- Little yeast and fermentation time
- Low temperature
- Under proofing
- Lack of diastatic activity
- Bran contamination
- Under mixing or over mixing
- Very high temperature during baking
- Too long intermediate proof
- Addition of excess of salt
- Use of weak flour
- Use of less amount of shortening

Excess volume can be due to

- Over fermentation
- Lack of salt in formula
- Excessive yeast and proofing time
- Loose moulding
- Lack of temperature in oven or cool oven
- If yeast is added in excess, it will consume more of sugar and bread will be light and pale brown.
- Insufficient temperature will cause lack of crust colour
- Insufficient humidity during proofing
- Under baking

- Oven temperature is low
- Poor diastatic activity of flour
- Old dough

Crust

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