

QUICK BREAD SCORE CARD

Department 201 Division B

Exhibitor: _____

Class: _____ Place: _____

Judge Initials: _____

	E	G	F	NP
I. Appearance				
Slight sheen on top surface				
Golden-brown color				
Interior color is distinctive of ingredients used				
Symmetrical shape				
Free of deep, hard cracks (shallow lengthwise cracks on top of loaf acceptable)				
II. Texture				
Thin, tender crust				
Rough top surface				
Moist interior				
Tender interior				
Uniform, medium-size cells				
Does not crumble when cut				
Well-distributed solid materials (if any)				
III. Flavor				
Pleasing flavor, distinctive of kind				
Mild, well-blended				
IV. Aroma				
Pleasing blend				
Final Placing				

Judges Comments: _____

E = Excellent, G = Good, F = Fair, NP = No Placing

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