

# YEAST BREADS SCORE CARD

Department 201

Division B

Exhibitor: \_\_\_\_\_

Class: \_\_\_\_\_ Place: \_\_\_\_\_

Judge Initials: \_\_\_\_\_

Breads are judged in reference to the ideal for the type of bread & ingredients.

	E	G	F	NP
<b>I. Appearance - 25%</b>				
Light in weight in proportion to size				
Smooth, nicely browned top, side and bottom crusts; thicknesses appropriate to type of bread				
Interior color uniform and characteristic of ingredients				
Fully risen; symmetrical rounded shape				
Pleasing slash pattern, if slashed; seams sealed well				
<b>II. Texture - 25%</b>				
Crust crisp yet tender (pan loaf or baguette) or crusty (hearth loaf)				
Easily sliced, interior is not crumbly or gooey				
Grain appropriate for bread type & ingredients				
Interior slightly moist, soft and springy				
<b>III. Aroma - 10%</b>				
Pleasing grain fragrance, without off odors				
<b>IV. Flavor - 40%</b>				
Pleasing blend of well-baked ingredients				
Nutty flavor of grain characteristic of type used				
No rancid or off flavors				
<b>Final Placing</b>				

Judge Comments: \_\_\_\_\_

\_\_\_\_\_

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Judge Comments: \_\_\_\_\_

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# YEAST ROLLS ETC. SCORE CARD

Department 201      Division B

Exhibitor: \_\_\_\_\_

Class: \_\_\_\_\_ Place: \_\_\_\_\_

Judge Initials: \_\_\_\_\_

Rolls, bagels, English muffins, doughnuts and other small yeast breads are judged in reference to the ideal for the type of small bread & ingredients.

	E	G	F	NP
<b>I. Appearance - 25%</b>				
Light in weight in proportion to size				
Smooth, nicely browned top and bottom crusts; thicknesses appropriate to type of bread				
Interior color uniform and characteristic of ingredients				
Fully risen; symmetrical rounded shape				
Evenly frosted/glazed, if applicable				
<b>II. Texture - 25%</b>				
Crust crisp yet tender (most small breads) or chewy (bagels)				
Grain appropriate for bread type & ingredients				
Interior slightly moist, soft and springy				
Even distribution of nuts, fruits or spices				
<b>III. Aroma - 10%</b>				
Pleasing grain fragrance, without off odors				
<b>IV. Flavor - 40%</b>				
Pleasing blend of well-baked ingredients				
Nutty flavor of grain characteristic of type used				
No rancid or off flavors				
<b>Final Placing</b>				

Judge Comments: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

# YEAST ROLLS ETC. SCORE CARD

Department 201      Division B

Exhibitor: \_\_\_\_\_

Class: \_\_\_\_\_ Place: \_\_\_\_\_

Judge Initials: \_\_\_\_\_

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	E	G	F	NP
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No rancid or off flavors				
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Judge Comments: \_\_\_\_\_

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