

**CHARACTERISTICS OF POOR QUALITY BREAD PRODUCTS AND ROLLS**

CHARACTERISTIC	BISCUITS	MUFFINS	YEAST BREADS AND ROLLS
Outside Appearance Shape irregular . . . .	Too much liquid. Dough not rolled to uniform thickness. Improper cutting of dough. Uneven oven heat.	Too much flour. Not enough liquid. Overmixing. Too much batter in pan. Oven too hot.	Improper shaping. Too much dough for bread pan. Insufficient proofing time.
Color Too dark . . . . .	Oven too hot. Overbaking.	Too much sugar. Oven too hot. Overbaking.	Too much sugar or milk. Insufficient fermentation time. Oven too hot.
Too pale . . . . .	Dough too stiff. Oven not hot enough, insufficient sugar.	Overmixing. Oven not hot enough. Underbaking.	Not enough sugar or milk. Dough too warm during mixing and excessive fermentation. Oven not hot enough.

REVISION

(OVER)

CHARACTERISTIC	BISCUITS	MUFFINS	YEAST BREADS AND ROLLS
Crusts Tough or hard . . . . .	Too much flour. Overmixing. Oven too hot. Overbaking.	Too much flour or not enough sugar or shortening. Overmixing.	Not enough shortening. Overbaking. Insufficient fermentation. Too much rolling in flour.
Irregular . . . . .	Rough or blisters due to too much liquid, incorrect kneading or rolling.	Peaks due to mixture being too stiff, overmixing or oven too hot.	Blisters due to improper make-up. Too much rolling in flour.
Too smooth . . . . .	.....	Too much liquid or overmixing.	.....
Inside Appearance Color streaks or spots	Too much leavening. Ingredients not well mixed.	Eggs and milk not well blended.	“Crusting” during fermentation of dough. Undermixing. Too much dusting flour during make-up.

(CONTINUED)

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CHARACTERISTIC	BISCUITS	MUFFINS	YEAST BREADS AND ROLLS
Coarse or uneven grain	Too much leavening, not enough liquid, or improper mixing. "Not flaky" due to not enough shortening or improper mixing of shortening and flour.	Insufficient beating of eggs. Too much or not enough leavening. Overmixing. Tunnels due to not enough liquid or shortening or overmixing.	Improper make-up, excessive water or under-or overmixing.
Texture Too dry .....	Dough too stiff. Overbaking. Oven not hot enough. Not enough sugar or shortening.	Batter too stiff. Overbaking. Too much leavening. Not enough sugar and/or shortening.	Overproofing. Not enough water or improper mixing time.
Crumbly .....	Too much leavening, sugar or shortening. Not enough liquid.	Not enough liquid. Too much baking powder. Oven not hot enough.	Not enough water, improper mixing time.

REVISION

(OVER)

CHARACTERISTIC	BISCUITS	MUFFINS	YEAST BREADS AND ROLLS
Tough .....	Not enough shortening or leavening. Too much liquid. Dough too cold or oven not hot enough. Overmixing.	Not enough shortening or sugar. Overmixing.	Not enough shortening. Insufficient proofing time. Overbaking.
Heavy .....	Wrong proportion of ingredients. Improper mixing. Oven not hot enough or dough too stiff.	Not enough baking powder or shortening. Overmixing.	Underproofing or overmixing.
Poor Flavor	Wrong proportion of ingredients or improper mixing.	Wrong proportion of ingredients or improper mixing.	Wrong proportion of ingredients. Fermentation time too long.