NGGA RYE BAKING TEST EVALUATION FORM

4.2 kg batch size

Sample Number: __________________  Milling Location: __________________

Bake date: ___/___/___  Date: ________________

Condition of Sourdough and number of hours old:

Proof box temp/length of final fermentation: ________ /____

Bake time and temperature:

D.D.T. = 84-85F

Temperatures:

Air: ______
Flour: ______
Pre-ferment: ______
Friction: ______

Water temp: ______

Dough temp: ______

Total hydration: ______

Bulk Fermentation

Insufficient 10 Excessive*

Fermentation Rate

10 max

Proofing

Insufficient 10 Excessive*

Fermentation Activity

Tearing

Tackiness

Strength

40 max

Total Proof

Aspect—Exterior

1-10 (poor to excellent)

Crust Quality

Volume

Scores

30 max

Total Aspect Exterior

Aspect—Interior

1-10 (poor to excellent)

Structure

Gumminess

20 max

Total Aspect Interior

Flavor

Flavor (0--100)

100 max

Total Flavor

Potential point total = 200

Total score /2 = 0.0 %

* Slightly excessive values receive higher numbers; very excessive values receive lower numbers.

Comments:

Hold back water with each mix. In 20 quart Hobart, mix is 12 minutes with a paddle. Proof box 86F. For consistency, all loaves are scaled at 1 kg and docked. Vents open after 2 minutes. Oven temps: KAF: 270C 15 m, 2305 ~40 m. Red Hen: