

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			

Bulk Fermentation

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
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: