

## BAKED YEAST PRODUCT SCORE SHEET

4-H 793a

2/22

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

Grade/Division/Club: \_\_\_\_\_

Placing: \_\_\_\_\_ Merit/Honor \_\_\_\_\_ Blue \_\_\_\_\_ Red \_\_\_\_\_ White \_\_\_\_\_ Participation

	Excellent	Very Good	Good	Poor
<b>Outside Characteristics (35%)*</b>				
• Color - even, golden brown				
• Shape, characteristic for product				
• Size – large compared to weight				

<b>Inside Characteristics (35%)*</b>				
• Tender, springy crumb				
• Neither dry nor doughy				
• Small holes, longer from top to bottom				
• Color even and characteristic of ingredients				
• Used a whole grain flour mixture, if applicable				

<b>Appearance and Aroma (20%)</b>				
• Well-blended, characteristic of ingredients				
• Appropriately aromatic for this type; no yeasty, sour, rancid or musty odor				
• Appealing to the eye				

<b>Recipe Card (10%)</b>				
• Clear, legible and complete				

\*Breads made from batters are usually more open in grain than those made from doughs.

**COMMENTS:**