

Baked Yeast Product Score Sheet

Level C

Exhibitor's Name _____ Placing _____

Grade/Division/Club _____

	Excellent	Good	Needs to Improve
Outside Characteristics			
• Color - even, golden brown			
• Shape, characteristic for product			
• Size – large compared to weight			

Inside Characteristics			
• 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			

Flavor			
• Well-blended, characteristic of ingredients			
• No off-flavor (yeasty, sour, rancid, musty)			

Recipe card			
• Clear, legible and complete			

Note: Breads made from batters are usually more open in grain than those made from doughs.

Comments:

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