

**SPECIALTY YEAST BREAD SCORECARD**

☼ C1131E

Examine exhibit for qualities listed below. Place a check in the appropriate column for each quality to indicate the placing each deserves. Keep in mind that the whole product is more important than its parts. These are general characteristics. Exceptions are listed at the bottom under "Type Characteristics".

Recipe required. Absence of recipe will result in reduction of one ribbon placing.

Exhibitor's Name (or No.) \_\_\_\_\_

Product Exhibited \_\_\_\_\_

Class/Lot \_\_\_\_\_ Ribbon \_\_\_\_\_

	Excellent	Good	Fair	No Placing
<i>Pastry</i>				
<b>A. Appearance:</b> Exterior Loaves: evenly rounded, other items even in size and shape				
Crust: smooth, golden brown, sides pale golden brown				
Bottom: not overly pale or dark				
<b>B. Appearance:</b> Interior Characteristic of type of product Crust thin, crisp and tender				
<b>C. Texture</b> May be coarse, dense or light depending on type of product				
<b>D. Aroma</b> Mild, pleasing, yeasty				
<b>E. Flavor</b> Characteristic of type of product No rancid or "off" flavors				
<b>F. Type Characteristics</b> Artisan Breads: rounded rustic shape; exterior hard and chewy; dense interior				
Bagels: glossy surface; exterior well browned and crisp; interior dense and chewy.				
Crumpets: spongy, soft, chewy; holes on top resemble sponge				
Doughnuts: well rounded; no excess grease				
Elephant Ears: Puffed and golden; no excess grease				
English Muffins: tops level and golden				
Focaccia: oily surface; flat, craggy surface				
Pita: circles 5-6 "; pocket formed				
Pizza: crust thin and crisp or thicker and chewy; edges rolled up slightly				
Pretzels: rope even in width, evenly shaped; dark golden brown if hard crust, light golden brown for soft pretzels.				

**D. Comments:** \_\_\_\_\_

\_\_\_\_\_

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