

**YEAST BREADS, FANCY YEAST BREADS,
ROLLS, YEAST COFFEECAKES SCORECARD**

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.

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
APPEARANCE: Exterior				
Crust: smooth, golden brown, sides pale golden brown				
Shape: loaf evenly rounded; Rolls even in size and shape				
Bottom: Not pale or overly dark				
APPEARANCE: Interior				
Creamy white or distinctive of ingredients				
No dark streaks				
Crust 1/8 inch thick, crisp and tender				
Fruits, nuts, other special ingredients evenly distributed				
TEXTURE				
Thin cell walls, uniform small cells, no large holes				
Cells slightly moist, soft and springy				
AROMA				
Mild, pleasing grain odor, slightly yeasty				
FLAVOR				
Nutty, grain flavor, pleasing, distinctive of kind				
Free from rancid or "off" flavor				
No overpowering flavors from herbs, spices, or other flavorings				

COMMENTS: _____

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