



BREAD DISEASES

There are certain bread diseases that a bread can acquire due to unfavourable environmental conditions.

ROPE

It is one of the main disease that affect breads. The spores of *Bacillus Mesentericus Vulgatus*, the micro-organisms are responsible for the development of rope. It is usually present in the flour itself. This is not apparent until the bread is some hours old. This develops in the form of patchiness and the crumb becomes sticky.

This will occur only when the spore is given suitable conditions to develop, increase, grow and so produce an attack of disease. These conditions include warmth, moistness and a deficiency of acid.

This can be prevented by using natural yeast in the making of the bread, as natural yeast will have sufficient acid content to prevent the formation of rope.

MOULDS

It is another common disease that a bread can acquire if stored in a humid and warm environment. In such conditions a green to black hairy growth can be seen on the bread. The moulds are a type of fungus and it can cause foul smell and make the bread unfit for human consumption.

To prevent mould formation on bread, the bread must be stored in a cool and dry environment and if the bread is to be stored for a longer duration, then it can be wrapped in a plastic film and kept frozen until usage.