



## **FAULTS IN BREAD MAKING**

Some of the common faults which happen during the making of a bread are as follows:

### **1. FLAKED CRUST ALSO KNOWN AS FLYING TOPS**

If fermented dough is left uncovered in an atmosphere which is not saturated with moisture (80-85 per cent), water evaporates from the surface of the dough leaving the skin dry. This skin, once formed, is difficult to eliminate and when a skinny dough is knocked back, scaled, and moulded; the dry skin, breaks off and some which remain on the exterior will get folded into the dough and show as whitish coloured patches which are hard and knotty.

When moulded dough pieces become skinned and it will give an unsatisfactory bloom of the crust. Also there will be a number of bursts or 'flying tops'.

### **2. LACK OF VOLUME**

Bread not fermented enough has a lack of volume. This fault can be said to be a direct effect of the insufficient ripening of the gluten. Over fermentation may also be a reason for lack of volume in bread. Longer fermentation time increases the acid production giving a very sour taste. This activity will weaken the gluten for lack of volume and large holes. It will also give a bad structure to the baked bread which will begin to crumble easily.

Breads not proofed for required length of time, gluten not developing due to improper mixing of dough, too much salt in dough, less yeast in the dough, too high oven temperatures are some of the other reasons which affects the volume of a bread.

### **3. UNEVEN TEXTURE, SHOWING LARGE IRREGULAR HOLES**

When the dough is not fermented long enough, the gluten will not reach its maximum extensibility. As the gluten is not fully extended, the loaf will be smaller in volume. Also, some of the smaller gluten strands will break down under the expansion pressure of the gas, creating irregular large sized holes in the baked product.

### **4. LACK OF SHINE ON THE CRUST**

The sheen of the crumb depends upon the structure of the gluten formation, as kneading increases number of fine glossy cell surfaces to reflect the light. Greater the web like structure of the gluten, greater will be the reflection of the light.

### **5. STALES RAPIDLY**

Bread not fermented for required time, not enough salt used in dough or Over proofed bread will result in this kind of fault.