



WHAT IS HAPPENING IN THE OVEN

CRUMB TEMPERATURE		CRUST TEMPERATURE	
TEMP	DESCRIPTION	TEMP	DESCRIPTION
30-45°C	Intensive enzyme activity	100°C	Drying out of dough surface and hardening of structure of baked products.
35-60°C	Intensive expansion of the carbon dioxide stored in the pores and thus increase in volume	120-140°C	Transformation of starch into light to dark brown dextrin
45-60°C	Bakers yeast and bacteria become inactive	150°C	Reinforced transformation of sugar into caramel
55-70°C	Coagulation of proteins	150-180°C	Formation of dark roasted bitter substances
78°C	Taste formation through bonding of acid and alcohol	200°C	Burning of roasted bitter substances
60-88°C	Starch gelatinization with wheat dough		
80-90°C	End of enzyme and protein coagulation		