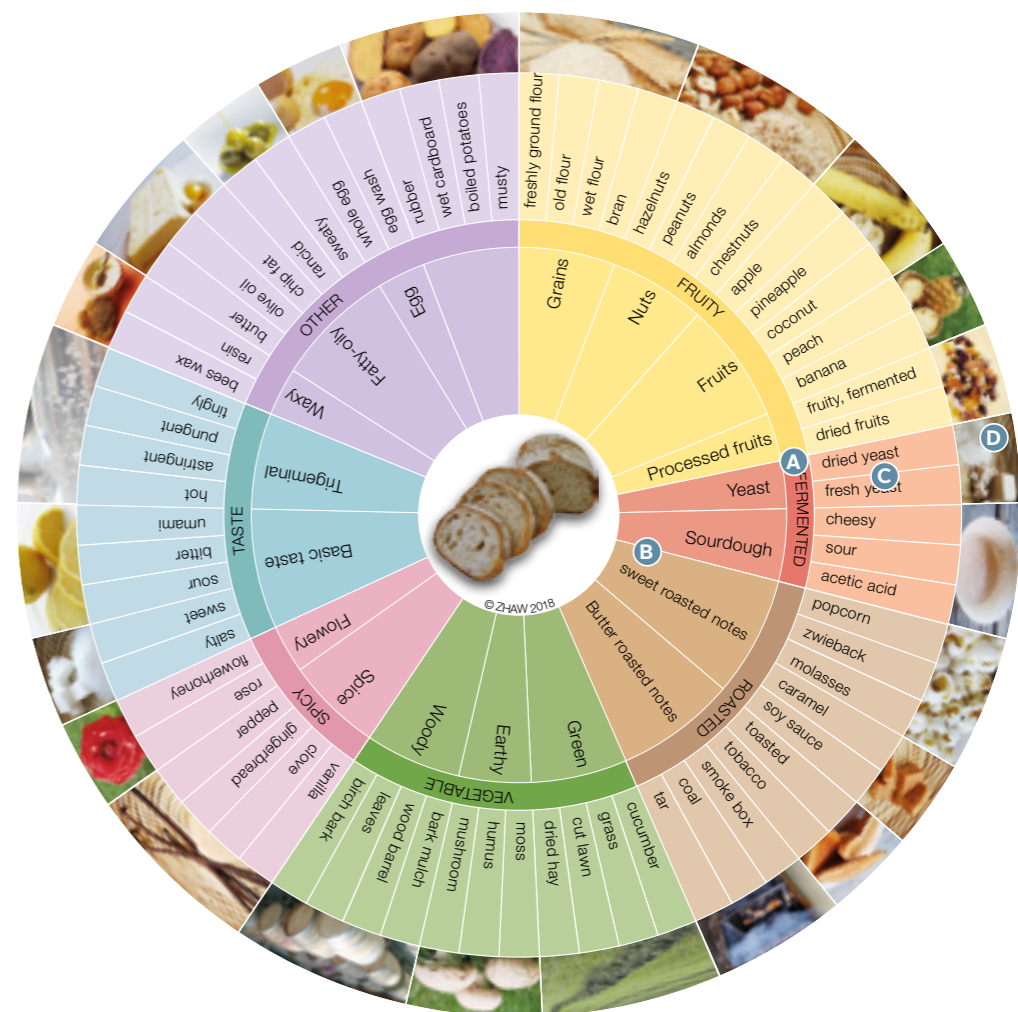


# Assessment protocol “Bread”<sup>®</sup>

Inspection date \_\_\_\_\_ Test number \_\_\_\_\_  
 Type of bread \_\_\_\_\_ Bread shape \_\_\_\_\_ Tested weight \_\_\_\_\_

Assessment	Attributes	Notes	Points
<b>Outside characteristics</b>			
1. colour/visuality over all appearance	too light, too dark, dull, greyish, irregular	_____	_____
2. form and stability	irregular, too flat, too round, untypical	_____	_____
3. surface/crack/structure	irregular, wild, blind, untypical	_____	_____
4. volume/size	dense, too small, too voluminous	_____	_____
5. crust characteristics	viscous, spongy, glassy, brittle, untypical, too thick, to thin	_____	_____
<b>Inner characteristics</b>			
6. crumb colour	dark, irregular, striped, dissimilar	_____	_____
7. pore image/cut surface	too small, too big, firm, irregular	_____	_____
8. structure chewing properties	firm, dry, crumbly, vis-cous, sticky, greasy	_____	_____
<b>Total</b> position 1–8 60%			× 0,75
<b>Sensory Assessment</b>			
9. smell	sourish, mouldy, bland, bitter, foreign	_____	_____
10. taste	bland, sweetish, sourishbitter, salty, foreign, umami	_____	_____
<b>Total</b> position 9–10 40%			× 2,0
<b>Total points</b>			
<b>Points scale</b>		<b>Overall assessment</b>	
5 points = full fulfillment of the quality expectation *4 points = slight deviation *3 points = noticeable deviation *2 points = significant error *1 points = strong mistake *0 points = not assessable *For 4 points and less, the errors found must be explained.		50–46 = excellent 45–42 = very good 41–38 = good 37–34 = rather good 33–30 = satisfactory The corresponding area has to be underlined. <b>29 points and less = poor</b>	

Aroma profile	+	++
A _____	_____	_____
B _____	_____	_____
C _____	_____	_____
<b>Aroma description</b>		
_____		
_____		
_____		
_____		
_____		
_____		
_____		
<b>Taste expression</b>		
+ weak ++ intensive		



## BREAD ASSESSMENT WITH THE “WAEDENSWIL BREAD FLAVOUR WHEEL”

The flavour wheel is divided into four levels:

- A Upper group**  
The upper level (centre circle) arranges the flavours found in the bread into the seven upper groups: fruity, fermented, roasty, vegetable, spicy, taste and others.
  - B Subfamily**  
The middle group (to be found on the inside of the flavour wheel) specifies the subfamilies. For example, the upper group regarding plants is divided into the subfamilies green, earthy and woody.
  - C Flavour classification**  
On the third level (detailing, outer circle in the flavour wheel) you will find the classification of the flavours into distinctive products, such as vanilla or pepper, but also greenery or boiled potatoes.
  - D Pictures**  
Pictures illustrate the product families as outer finish of the wheel.
- Use**  
The flavour wheel is read from **A** Upper group to **B** Subfamily to **C** Flavour classification.

Signature \_\_\_\_\_

