	Sample Number Bake date		/		Milling Location: Date:		
	Condition of Sourd		number	of hours			
	Proof box temp/ler	ngth of fin	al ferm	entation:	/		
	Bake time and tem	perature:					
	D.D.T. = Temperatures: Air: Flour: Pre-ferment: Friction: Water temp: Dough temp: Total hydration:		84851	=			
Bulk Fermenta	tion I Fermentation Rate	nsufficient	10 max	Excessive'	* Bulk Fermentation		
Proofing	Fermentation Activi Tearing Tackiness Strength	nsufficient ity	10 40 max	Excessive'	* Total Proof		
AspectExterior Crust Quality Volume Scores		1-10 (pod	or to exc	ellent)	Total Aspect Exterior		
AspectInterio	or Structure Gumminess	1-10 (pod	or to exc	ellent)	Total Aspect Exterior		
		20 max			Total Aspect Interior		
Flavor	Flavor (0100)	100 max			Total Flavor	0	
	Potential point tota	al = 200			Total score / 2 =	0.0	%

4.2 kg batch size