

Sample Number:

Bake date: / /

Milling Location:

Date: /

D.D.T. =
Temperatures:
Air:
Flour:
Pre-ferment:
Friction:
Water temp:
Dough temp:
Total hydration:

Insufficient 10 Excessive*
Fermentation Rate 10 max

Bulk Fermentation

Insufficient 10 Excessive*
Fermentation Activity 40 max
Tearing
Tackiness
Strength

Total Proof

1-10 (poor to excellent)
Crust Quality Volume Scores 30 max

Total Aspect Exterior

1-10 (poor to excellent)
Structure Gumminess 20 max

Total Aspect Interior

Flavor (0--100) 100 max

Total Flavor

0

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