

# Standards for Foods

## General Baking

<b>Shape, uniformity and Size</b>		<b>10</b>
<b>Crust</b>		<b>10</b>
<b>Texture</b>		<b>10</b>
<b>Crumb</b>		<b>10</b>
<b>Moisture</b>	<b>5</b>	
<b>Color</b>	<b>5</b>	
<b>Weight</b>		<b>20</b>
<b>Flavor and Odor</b>		<b>40</b>

# Bread and Buns

## Appearance

15

- Size and shape suitable for type of bread
- Approximately as much bread above pan as within it
- Buns or Rolls. Size and shape appropriate for type
- Color – even, golden brown top and bottom

## Crust

10

- Depth about 3 mm, rounded, tender yet crisp, free from cracks and bulges

## Crumb

35

- Grain – even cells appropriate to type of flour, not soggy nor crumbly
- Color – even, appropriate to type of flour
- Weight – appropriate to size of item and type of flour
- Texture – smooth, soft and springy

## Flavor

40

- Sweet, nutty
- Odor – sweet, blended and free from smell of yeast (nutrition authorities are encouraging the use of whole grains.)

# Cakes

## Appearance

30

- Size – evenly risen, level or slightly rounded on top
- Size – medium, convenient for cutting and serving, thickness of layers uniform
- Color – even, golden brown and tender crust (light brown if sponge cake)
- (If) Frosting:       Appearance – creamy, not necessarily a smooth surface  
                                  Texture – well beaten, smooth, not granular to taste, not brittle or soft as to be sticky  
                                  Not highly colored or flavored
- Filling: About 6 mm thick, light, fluffy

## Crumb

30

- Texture – fine even grain, tender
- Weight – light and springy when pressed with finger
- Moisture – slightly moist

## Flavor

40

- No decided taste of shortening, egg, or flavoring; delicate, pleasing (Judges should encourage the addition of nutritious ingredients e.g. raisins, dates, etc.)
- Frosting and filling well blended with flavor of cake.