

Standards for Foods

General Baking

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

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.