

BREAD BAKING SOLUTIONS

ROLL BAKING SOLUTIONS



PERFECT LOAF

PERFECT ROLL

FLYING TOPS



- SOLUTION:**
- Check recipe
 - Extend final proof time
 - Decrease initial baking temperature
 - Increase mixing time
 - Use steam when baking

COLLAPSED BREAD



- SOLUTION:**
- Check recipe
 - Check flour quality
 - Reduce water level
 - Increase mixing time
 - Ensure correct final proof

NO OVEN SPRING



- SOLUTION:**
- Check recipe
 - Reduce resting time
 - Check steam pressure
 - Increase proof height

TOO MUCH VOLUME



- SOLUTION:**
- Check recipe
 - Reduce resting time
 - Check dough temperature
 - Extend final proof time
 - Reduce final proof time

LACK OF VOLUME



- SOLUTION:**
- Check recipe
 - Reduce resting time
 - Check dough weight
 - Extend final proof time
 - Reduce baking temperature

NO OVENSPRING



- SOLUTION:**
- Check recipe
 - Reduce resting time
 - Increase mixing time

BLISTERS & HOLES ON CRUST



- SOLUTION:**
- Check recipe
 - Mould correctly
 - Check proofer humidity
 - Reduce oven steam

EXCESSIVE COLOUR



- SOLUTION:**
- Check recipe
 - Reduce baking temperature and time

BADLY SHAPED BREAD



- SOLUTION:**
- Increase water level
 - Check moulder settings
 - Mould dough evenly
 - Check dough placement in pan

WRINKLED CRUST



- SOLUTION:**
- Check recipe
 - Cool bread before wrapping
 - Ensure packed at correct temperature
 - Check humidity

HOLES UNDER TOP CRUST



- SOLUTION:**
- Check recipe
 - Reduce mixing time
 - Reduce oven top heat
 - Check moulding

BREAD STICKS IN PAN



- SOLUTION:**
- Reduce water level
 - Check pan oil quality and application
 - Check proofer steam setting
 - Extend baking time
 - Increase baking temperature

SIDES COLLAPSING



- SOLUTION:**
- Check recipe
 - Check flour quality

COARSE CRUMB STRUCTURE



- SOLUTION:**
- Check recipe
 - Reduce water level
 - Decrease dough temperature

RAPID STALING



- SOLUTION:**
- Check recipe
 - Increase water level
 - Increase baking temperature
 - Reduce baking time

LACK OF COLOUR



- SOLUTION:**
- Check recipe
 - Decrease dough temperature
 - Reduce resting time
 - Increase baking temperature

RAPID STALING



- SOLUTION:**
- Check recipe
 - Increase water level
 - Increase baking temperature
 - Reduce baking time

UNEVEN TEXTURE



- SOLUTION:**
- Check recipe
 - Check water level
 - Increase resting time
 - Mould dough evenly

BLISTERS ON CRUST



- SOLUTION:**
- Check recipe
 - Extend resting time
 - Check proofer steam setting
 - Reduce final proof time

MOULD AND ROPE



- SOLUTION:**
- Ensure hygiene and cleanliness
 - Check recipe preservative level
 - Check baking time
 - Ensure sliced and packed at correct temperature
 - Ensure correct storage environment

GENERAL BAKING INFORMATION:

Dough temperature:	28 - 30°C
Proofer Relative Humidity:	80%
Proofing Time:	50 - 60 Min
Oven Temperature:	220 - 230°C
Baking Time:	30 - 35 Min

COLLAPSED ROLLS OR FANCY BREADS



- SOLUTION:**
- Check recipe
 - Increase mixing time
 - Reduce proof time and temperature
 - Check flour quality

POOR VOLUME



- SOLUTION:**
- Check recipe
 - Increase water level
 - Increase mixing time
 - Reduce resting time
 - Check proofing time

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