REASONS

				FLOUR QUALITY						KNEADING						PROCESSING			FERMENTATION						BAKING				
		Dry Air Conditions	High Humid In the Air	Flour is Too Fresh	Unsufficient Enzyme Activity	Extrimely High Enzim Activity	Weak Dough Resistance	High Dough Resistance	Not Enough Elasticity	Little Kneading Time	Long Kneading Time	Low Dough Temperature	High Dough Temperature	Too Much Water Quantity	Not Enough Water Quantity	Not Enough Pressing	Too Much Pressing	Too Much Salt	Sour Dough Used	Not Enough Yeast Quantity	2. Fermantatiton Not Enough (Intermediate Proven	2. Fermantatiton Too Long (Intermediate Prover)	1. Fermantatiton Not Enough (Into Dough Through	1. Fermantatiton Too Long Into Dough Through)	Poor Kniving	Not Enough Steaming	High Steaming	Baking For Long Time	Baking Time Not Enough
DOUGH PROBLEMS	Too Hard							*							*														
	Too Soft						*							*															
	Too Strong							*		*							*		*						*				
	Weak Kneading Power										*	*	*	*		*				*			*						
	Fresh											*								*			*						
	Lax Dough			*			*				*	*		*		*				*			*						
	Sticky Dough		*	*		*					*	*		*						*			*						
	Cover Onto Dough	*											*		*			*											
BREAD PROBLEMS	Small Volume			*				*	*	*	*	*	*		*		*	*	*	*	*		*	*	*	*				
SHAPE AND COLOR PROBLEMS	Smooth Bread		*	*		*	*					*		*		*				*			*	*					
	Cuts Do not Open	*	*				*	*		*	*		*		*		*		*	*		*	*	*	*	*		*		
	Cuts Have Splits	*	*				*				*	*		*		*				*			*		*	*				
	Bright Color, Faded Crust				*																	*		*						
	Red Crust		*	*		*				*	*	*		*						*			*					*	
	Bubbled Crust		*	*						*	*	*		*						*	*		*				*			
	Crust With Faded Coler	*											*		*			*	*					*		*				
	Thick Crust	*			*								*		*				*					*		*		*		
	Soft Crust		*																											*
PROBLEMS ABOUT CORE OF BREAD	High Density,Thin Tissue							*	*						*		*		*					*						
	Crumbled				*					*			*		*							*		*				*		
	Sticky		*			*						*											*						*	
	Grey Color													*						*			*							
	Sour Taste																		*											
	Big Holes		*			*							*	*									*							