

A - Streaks in moulding direction of crumb



- decrease dough temperature
- increase humidity during intermediate proof
- avoid draught during intermediate proof
- use less flour during moulding

B - Holes under the top crust



- use a stronger bread flour
- increase the dough temperature
- decrease the humidity in the final proofer
- shorten the final proof time
- use less steam during baking

C - Concave sides



- use a less strong bread flour
- optimise dosage of bread improver
- lower the dough temperature
- extend the proofing time before moulding
- extend the baking time

D - Flying tops



- increase the dough development
- avoid dough skinning during final proof
- extend the final proof time
- use steam when baking
- decrease the initial baking temperature

E - Large irregular holes



- reduce the dough temperature
- minimise temperature deviations before moulding
- minimise the use of oil or shortening during moulding
- use less flour during moulding
- mould the dough pieces more tightly

- CLOSED TOP TIN BREAD

A - Volume too large



- use a less strong flour
- decrease the yeast dosage
- reduce the dough weight
- shorten the final proof time
- increase the oven temperature

B - Volume too small



- use a stronger flour
- increase the yeast dosage
- increase the dough weight
- extend the final proof time
- decrease the oven temperature

C - Yellow-grey streaks in crumb



- reduce the dough temperature
- use less oil when dividing
- allow the dough to relax before moulding
- use less oil or shortening during moulding

D - Wrinkled sides



- use a stronger flour
- extend the mixing time
- minimise temperature deviations during process
- lower the oven temperature
- extend the baking time

E - Coarse crumb structure



- add or increase dosage of bread improver
- extend the mixing time
- reduce the dough temperature
- give the dough an extra knock down
- decrease the final proof temperature

III - BAGUETTES & BATARDS

A - Flat bread



- use a stronger bread flour
- add or increase dosage of bread improver
- use less water
- extend the mixing time
- mould the dough more tightly
- shorten the final proof time

B - Holes in bread



- use a stronger bread flour
- mould the dough pieces more tightly
- use less dusting flour
- extend the intermediate proof
- shorten the final proof time

C - Cuts do not open during baking



- use a stronger bread flour
- add or increase dosage of bread improver
- extend first or intermediate proof time
- shorten the final proof time
- use less steam during baking
- increase the oven temperature

D - Burst at the sides



- increase the yeast dosage
- optimise dosage of bread improver
- increase the dough temperature
- extend the proof time
- increase distance between dough pieces when baking

E - Lack of crust colour



- add or increase dosage of bread improver
- decrease the dough temperature
- increase the humidity during final proof
- increase baking temperature
- extend the baking time

IV - BUNS

A - Holes under the top crust



- use a less strong bread flour
- increase the dough development
- reduce the humidity in the final proofer
- reduce the oven temperature
- use less steam during baking

B - White spots on the top crust



- use less water
- decrease dough development
- reduce bulk fermentation
- lower the humidity in the final proofer
- avoid dough skinning during final proof

C - Cracks at the side



- use a less strong bread flour
- optimise dosage of bread improver
- increase the mixing time
- decrease the dough temperature
- extend the final proof time

D - Flat bun



- use a stronger bread flour
- add or increase dosage of bread improver
- use less water
- adjust the mixing time
- increase the dough temperature
- shorten the final proof time

E - Coarse crumb structure



- add or increase dosage of bread improver
- extend the mixing time
- decrease the dough temperature
- give the dough an extra knock down
- mould the dough pieces more tightly
- shorten the final proof time