

**CHARACTERISTICS OF GOOD QUALITY BREAD PRODUCTS AND ROLLS**

CHARACTERISTIC	BISCUITS	MUFFINS	YEAST BREADS AND ROLLS
Color. . . . .	Uniform golden brown top and bottom. Inside creamy white. Free from yellow or brown spots.	Uniform golden brown outside. Inside creamy white or slightly yellow but free from streaks.	Even rich brown color, creamy white inside and free from streaks.
Shape and size. .	Uniform in shape and size, with straight sides and a smooth level top. The volume is at least twice the size of the unbaked product.	Uniform shape and size. Well-rounded pebbled top, free from peaks or cracks.	Well proportioned, symmetrical with a well-rounded top.
Crust. . . . .	Tender and moderately smooth. Free from excess flour.	Tender, with a thin, slightly rough or pebbled shiny appearance.	Crisp-tender with an even thickness over entire surface. Free from cracks and bulges.
Texture. . . . .	Slightly moist, tender and flaky crumb, with a medium fine grain.	Moist, tender and light crumb, with medium fine, evenly distributed air spaces.	Soft, springy texture, tender and slightly moist with fine grain, thin-walled cells.
Flavor. . . . .	Pleasing, well-blended flavor with no bitterness.	Pleasing, well-blended flavor with no bitterness or other off-flavors.	Wheaty, sweet nut-like flavor. No off-flavors.

REVISION