



## Glossary:

Proofing: *Proofing* (also called *proving* or more rarely blooming), as the term is used by bakers, is the final rise of shaped *bread* dough before *baking*. It refers to a specific rest period within the more generalized process known as fermentation.

Gluten formation: Gluten is a water-insoluble protein that is formed when water is mixed with wheat flour. Two of the naturally occurring proteins in flour are called *glutenin* and *gliadin*. They form complex known as gluten when water is added.

Leavening agent: *Leavening agent*, substance causing expansion of doughs and batters by the release of gases within such mixtures, producing baked products with porous structure. Such *agents* include air, steam, yeast, baking powder, and baking soda.

Improvers: *Bread Improver* is a mix of various acids and enzymes that serve to strengthen the gluten in the flour and feed the yeast. They are used to increase the speed of dough rising and to improve the strength and workability of the dough.

Palatability: Acceptable or agreeable to the palate or taste. It comes from the word palate, which in turn is rooted in the Latin palatum, or “roof of the mouth.”

Diastase activity: The two most important enzymes in flour are protease and diastase. Diastase changes some of the starch in flour to dextrins and maltose sugar.

Crumb formation: the interior of the bread which is soft

Bread crust: outer most brown part of the bread. Antioxidant in bread is eight times more abundant in the crust than in the crumb.

Flour strength: It has very high protein content, between 10% and 13%, making it excellent for yeast bread baking. Cake flour is a finely milled white flour made from soft wheat. It has very low protein content, between 8% and 10%, making it suitable for soft-textured cakes and cookies.

Slicing of bread : Sliced bread is a loaf of bread that has been sliced with a machine and packaged for convenience. It was first sold in 1928, advertised as “the greatest forward step in the baking industry since bread was wrapped”.

Knock back: Knock baking dough is a stage in bread making after its first rise. By knocking



back the dough, the large air bubbles are removed, to help create an even texture in the bread loaf.

Hygroscopic: Hygroscopy is the phenomenon of attracting and holding water molecules from the surrounding environment, which is usually at normal or room temperature

Emulsifying agent: Substances that are soluble in both fat and water and enable fat to be uniformly dispersed in water as an emulsion.

Surfactant: Surfactants are compounds that lower the surface tension between two liquids or between a liquid and a solid.

Anaerobic: Growth of any organism in the absence of oxygen.

