



Summery

The bread making has its significance in human food since time immorial. There are historical evidences in Europe on the preparation of bread. The flour used for baking bread plays significant role in the final product. Only the wheat flour with good strength, colour, and tolerance has to be utilized for bread. Nutritionally also bread is rich with vitamins and simple carbohydrates and protein. Both essential and optional ingredients has very significant role in texture, taste, palatability and overall quality of the bread and its acceptability. The straight dough process is simplest method for baking bread. Every step in the preparation of bread is crucial and has to be maintained as per the recipe. Various flaws can be avoided, provided all the care is taken in following the procedure of baking bread.

