



Summary

Bread is a staple foodstuff made and eaten in most countries around the world. The main ingredient in bread making includes wheat flour, yeast, salt and water. Each of the main ingredients has specific role to play in bread making. Mixing, fermentation, and baking are the three important steps of bread making. Several bread-making processes are available around the world and great varieties of breads are produced using these processes. The main differences between individual and groups of bread making processes are normally associated with mixing and kneading, air incorporation, and the creation and development of the gluten structure. For commercial production of bread, the processes used may be classified into three broad processing groups:

1. Long fermentation processes: In these processes prolonged fermentation period is given to the dough. It includes Straight dough bulk fermentation process and Sponge & dough process.
2. Rapid processes: In these methods a very short or no period of bulk fermentation is given to the dough. It includes activated dough development (ADD), and The dutch green dough process.
3. Mechanical dough development process: Dough development is achieved during mixing by intense mechanical working of the dough using high-speed mixers. It includes Chorleywood bread process (CBP) frozen dough process, and microwave process.