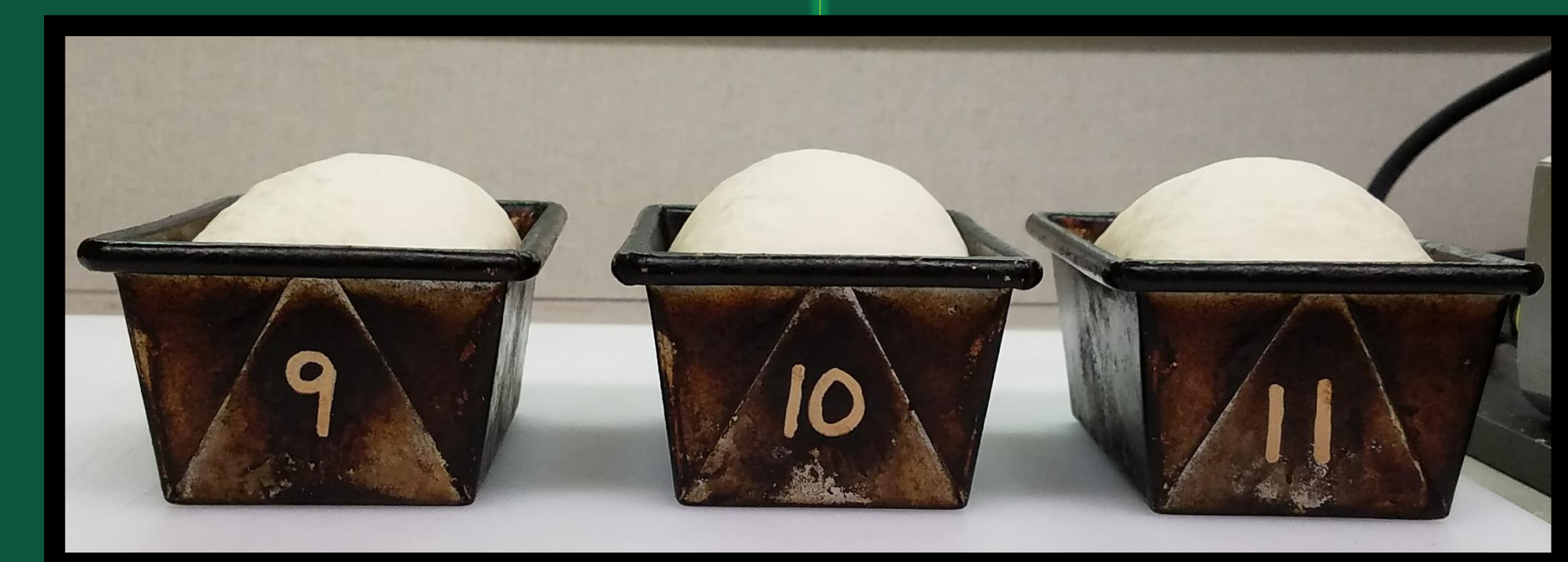


Protein Content

- Pictures below depict how protein content can effect end product quality.
- All breads are the same variety with low (11.6%), medium (14.1%) and high (14.7%) flour protein contents.



- **Dough Character:** Handling properties of dough at panning stage.
- **Loaf Volume:** Expressed in cubic centimeters, higher is more desirable.
- **Grain & Texture:** Comparison of internal crumb of bread against a standard.
- **Crumb Color:** Comparison of internal color of bread against a standard.
- **Crust Color:** Comparison of external color of bread against a standard.
- **Symmetry:** General symmetry of the loaf, should be smooth and uniform.