**Bread faults: their causes and Remedy**

There are a number of factors which are responsible for creating faults in bread. Major factors which adversely influence the quality of bread are:

1. Inadequate gluten in flour
2. Poor diastatic activity of flour
3. Improper time and temperature of fermentation, proofing and baking.
4. Wrong methods of manipulation of dough i.e. knocking, cutting and moulding.
5. Inadequate cooling of bread
6. Improper storage of bread and
7. lack of knowledge about the principles of hygiene

A thorough knowledge about raw material and its functions, adequate understanding of bread making procedure, control of temperature and humidity at different stage of bread making and above all personal skill and experience of baker goes a long way in avoiding faults in bread.

**Major faults in white bread**

**volume:** volume of the bread is the outcome of adequate conditioning of gluten and sufficient gassing power of the dough at the time of baking. A small volume of bread may result due to:

1. Tight dough
2. Little yeast and fermentation time
3. Low temp.
4. Under proofing
5. Under mixing or over mixing
6. Very high temperature during baking
7. Adding of excess of salt
8. Use of weak flour
9. Bran contamination

Excess volume can be due to:

1. Over fermentation
2. Lack of salt in formula
3. Excessive yeast and proofing time
4. Loose moulding
5. Lack temperature in oven or cool oven

**Crust Colour**: Crust colour shall be too dark due to:

1. Addition of more sugar in the formula
2. Overbaking
3. High oven temperature
4. Old dough

**Leathery curst**

The crust of bread should be crisp and should easily break but if the curst becomes tough and is not easily pulled, it is leathery. It is due to insufficient conditioning of gluten or if crust absorbs lot of moisture.

**Sticky crumb**

It may due to sprout damaged wheat flour if is proved or baked in excessive humid conditions and under baked.

**Crumbiness of the crumb**

When the dough is adequately fermented, it gives elasticity to bread crumb otherwise the bread crumb will break into small fragments while slicing called crumbiness.

It may be due to:

1. Tight dough
2. Excessive use of fat
3. Low salt content
4. Excessive use of mineral improvers.

**Irregularity**

Loose molding or molding with uneven pressure result in large air pockets in the folds and causes irregularity of shape.

**Poor flavor and taste**

These can be due to

1. improper storage of raw ingredients used
2. poor quality ingredients
3. unfermented or over fermented dough

**Ropy bread**

If the dough gets contaminated with B. mesentericus , bread ropiness is caused. The spores of these bacteria are not killed by heat during baking. A sticky , gummy material which can be pulled into threads develops in the centre of the loaf 1 to 3 days after baking.

**Staling of bread**

If the bread is stored for a number of days, certain changes occur which cause staling of the bread. These are

1. Crust staling
2. Crumb staling