**Q1/ Define of the following terms? (20 marks)**

1. Plastic shortening
2. Oxidizing agent
3. Staling
4. Reducing agent
5. 5-Emulsfiers
6. Baker’s Yeast

**Q2/ Write the physical properties of shortenings? (20marks)**

**Q3/ -Answer of the followings? (20marks)**

 **A-** The supply of sugar in the dough during fermentation depends on.

 **B-** Briefly Write Egg quality tests.

**Q4/ -Answer why? (20marks)**

1. Lard has not been used for a long time?
2. The effect of NFDM negatively effects on dough?
3. Bacterial α-amylase is critical for using?

4-Addition of sugar that is more than 6% will decrease LV

5-There are different kinds of baking products around the world?

4-Bakery butter that is produced from ripe cream and has good flavor

**Q5/ The Functions performed by egg components in different baked products? (20marks)**

|  |  |  |
| --- | --- | --- |
| **Function** | **Egg product** | **Baked product** |
| **Leavening action** |  |  |
| **Emulsifying action** |  |  |
| **Tenderizing action** |  |  |
| **Binding action**  |  |  |