

BAKERY TERMS

Absorption: Taking in or reception, by molecular and /or physical action. The property of flour to hold and absorb moisture.

Acidity: Sourness or tartness in a food product; a condition indicating excess fermentation in yeast doughs. Also a factor used with soda to generate carbon dioxide gas for leavening cakes.

Aeration: The treatment of dough or a batter by charging with gas to produce an increase.

Albumin: Egg white.

Almond paste: Almonds ground to paste with sugar and used for cake decoration.

Ash: The incombustible residue left after burning matter. The term is used to denote the level of bran present in maida.

Bacteria: Microscopic organisms, various species of which are involved in fermentation and spoilage of food.

Bake: To cook or roast by dry heat in a closed chamber such as an oven.

Baking powder: A chemical leavening agent composed of soda, dry acids, and corn starch (To absorb moisture), when heated, carbon dioxide is given off, to raise the batter during baking.

Batter: A homogenous mixture of ingredients with liquid to make a mass that has soft plastic character.

Blend: A mixture of several ingredients or grades of any ingredient.

Bran: Skin or outer covering of wheat grain.

Bread: The accepted term for baked foods made of flour, sugar, shortening, salt, and liquid and leavened by the action of yeast.

Bread dough: The unbaked mass of ingredients used for making bread.

Buns: Small shapes of bread dough, sometimes slightly sweetened or flavoured.

Butter cream: Rich, uncooked frosting containing powder sugar, butter and/or other shortening and whipped to a plastic condition.

Cake: A product obtained by baking a leavened and shortened batter containing flour, sugar, shortening, egg, milk or other liquids, flavouring and leavening agents.

Caramelised sugar: Dry sugar heated with constant stirring until melted and dark in colour.

Carbon dioxide: A colourless, tasteless, edible gas obtained during fermentation or from combination of soda and acid.

Citron: The sweetened rind of fruit.

Creaming: The process of mixing and aerating shortening and another solid such as sugar and flour.

Crescent rolls: Hard crusted rolls shaped into crescents, often with seeds on top.

Crusting: Formation of dry crust on surface of doughs due to evaporation of water.

Custard: A sweetened mixture of egg and milk which is baked or cooked over hot water.

Danish pastry: A flaky yeast dough having butter or shortening rolled into it.

Divider: A machine used for cutting doughs into desired size or weight. The dough is cut by volume not by weight.

Dough: The thickened uncooked mass of combined ingredients for bread, rolls and biscuits but usually applied for bread.

Dry yeast: A dehydrated form of active yeast.

Éclair: A long thin shell of the same paste as cream puffs.

Emulsification: The process of blending together fat and water solutions of ingredients to produce a stable mixture which will not separate on standing.

Fermentation: The chemical changes of an organic compound due to action of living organism (Yeast, bacteria) usually producing a leavening gas.

Fold: To lap yeast dough over on to itself. With cake batter to lift and lap the batter on to itself to lightly incorporate the ingredients.

Fondant: Low moisture content sugar syrup containing a small quantity of invert syrup which has been rapidly cooled so that the sugar crystals are small in size.

Germ: The part of seed from which new plant grows.

Glace: Sugar so treated as to resemble ice.

Gliadin: One of the two proteins comprising gluten which provides elasticity.

Glucose: A simple sugar made by action of acid on starch.

Gluten: The elastic protein mass that is formed when the protein material of wheat flour is mixed with water.

Glutenin: One of the two proteins comprising gluten, which gives strength.

Greasing: Spreading a film of fat on a surface such as bread moulds or baking trays.

Hot cross buns: Sweet, spicy, fruity buns with cross cut on top which is usually filled with plain icing.

Humidity: Usually expressed as "Relative Humidity" which is an expression of percent of moisture in air related to the total moisture capacity of that air at a particular temperature.

Hydrogenated oil: A natural oil that has been treated with hydrogen to convert it to a hardened form.

Invert sugar: A mixture of dextrose and levulose made by inverting sucrose with acid or enzyme.

Leavening: Raising or lightening by air, steam or gas (carbon dioxide). The agent for generating gas in a dough or batter is usually yeast or baking powder.

Marzipan: Almond paste used for modeling, masking and tartans.

Meringue: A white frothy mass of beaten egg white and sugar.

Molasses: Light to dark brown syrup obtained in making cane sugar.

Muffins: Small, light quick breads baked in muffin pans.

Rope: A spoiling bacterial growth in bread experienced when the dough becomes infected with bacterial spores. Poor sanitation can result in rope in bread.

Royal icing: Decorative frosting of icing sugar and egg white.

Scaling: Apportioning batter or dough according to unit of weight.

Scoring: Judging finished goods according to points of perfection, or to cut or slash the top surface of dough pieces.

Shortening: Fat or oil used to tenderize baked products or to try food products.

Sifting: Pass through fine sieve for effective blending and become crisp on cooling.

Corn sugar-Dextrose: A form of sugar made from corn and readily fermentable.

Tarts: Small pastries with heavy fruit filling or cream.

Texture: Describes the measure of silkiness of the interior structure of a baked product as sensed by the touch of the cut surface.

Tutti frutti: A confection or filling made of a fruit mixture.

Whip: A hand or mechanical beater of wire construction used to whip materials such as cream or white of egg to a frothy consistency.

Yeast: A microscopic plant which reproduces by budding and causes fermentation and the giving off carbon dioxide.