

ICS 67.040

CCS B20



**NATIONAL STANDARD OF THE
PEOPLE'S REPUBLIC OF CHINA**

GB/T 14611-2008

Replacing GB/T 14611-1993

**Inspection of grain and oils - Bread-baking test of wheat flour -
Straight dough method**

粮油检验 小麦粉面包烘焙品质试验 直接发酵法

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Foreword

This standard is GB/T 14611-1993 "wheat flour bread baking quality of direct fermentation" amendments. This standard and GB/T 14611-1993 compared to the main changes are as follows:

- On the raw material requirements in order to comply with the 2007 release of GB/T 20886 "yeast food processing" requirement to replace the original standards Quality requirements specified in the yeast;
- On the test dough recipe, ascorbic acid instead of potassium bromate as an oxidant dough, yeast amount from 1.6% to 1.8% Clear malt powder added in an amount of 0.2%;
- In the operation process, after the original standard fermentation dough before fermentation first division to split the dough;
- Increase the recommended three roll forming machine;
- Will into the furnace baking temperature and time were changed to 215 °C about 20min;
- Bread volume and quality of the measurement time to be measured after 5min baked bread;
- To remove results and evaluation of the content related to hematocrit;
- Bread Appendix A scoring method has been modified to simplify the index score, increasing the core bread texture image reference rates. Appendix A of this standard is a normative appendix. The standard proposed by the National Food Authority. This standard by the National Standardization Technical Committee OILS. This standard was drafted. Academy of State Grain Administration, the East China Sea Oil Industries (Zhangjiagang) Co., Ltd., Henan University of Technology, the Ministry of Agriculture Cereals and products Supervision and Inspection Center (Beijing), Angel Yeast Co., Ltd. The main drafters of this standard. Sun Hui, Jiang Weili, Lei Ling, white stone, Wang Likun, Wang Fengcheng, Zhou Guiying, Yang Zizhong, Zheng Yu. This standard replaces the standards previously issued as follows:
- GB/T 14611-1993. Inspection of grain and wheat flour bread baking quality Direct

fermentation

1 Scope

GB/T 14611-2008 is the Chinese national standard on inspection of grain and oils - bread-baking test of wheat flour - straight dough method, in the field of food technology. The /T suffix marks it as a recommended standard: it is not compulsory by itself, but it becomes binding as soon as a contract, a tender or a customer specification calls it up - which in practice is how most foreign buyers meet it. It was issued on 4 November 2008 by the General Administration of Quality Supervision, Inspection and Quarantine of the People's Republic of China; Standardization Administration of China, and has been in force since 1 January 2009. Classification: ICS 67.040, CCS B20. This page is published from the official record of the standard held by the Chinese standards administration: the identification, the dates, the classification and the issuing body are taken from there. The clause text, the tables and the numeric limits are in the document itself, which is delivered complete in English translation.

This standard specifies the principle of direct fermentation of bread baking test, materials, instruments and equipment, procedures, results and evaluation, as well as allow Xu difference. This standard applies to the evaluation of wheat or wheat flour and other ingredients for breadmaking quality.

2 Normative references

The following documents contain provisions which, through reference in this standard and become the standard terms. For dated references, subsequent Amendments (not including errata content) or revisions do not apply to this standard, however, encourage the parties to the agreement are based on research Whether the latest versions of these documents. For undated reference documents, the latest versions apply to this standard. GB 317 white sugar GB 1355 wheat flour

GB 2721 hygienic standard of edible salt

GB/T 5410 milk (milk) Laboratory use specifications and test methods GB/T 6682 Analysis

GB 8275 Food additive alpha- amylase enzyme

GB 14754 Food additive vitamin C (ascorbic acid)

GB/T 20886 food processing yeast LS/T 3218 shortenings Principle

3 Wheat flour and other ingredients mixed into the dough, after 90min fermentation molding, proofing 45min into the furnace after baking. Baked bread After weighing quality, volumetric, and external and internal features of sensory evaluation indicators give breadmaking quality score.

4 Materials

4.1 Wheat flour. comply GB 1355's.

4.2 instant dry yeast. comply with GB/T 20886 of.

4.3 Salt. comply GB 2721's.

4.4 Sugar. comply with the provisions of GB 317.

4.5 skimmed milk powder. in line with GB/T 5410 regulations.

4.6 Shortening. In compliance LS/T 3218's.

4.7 Water. in line with GB/T 6682 in the three water requirements.

4.8 malt flour (or alpha- amylase). homemade, with a suitable alpha- amylase (alpha- amylase goods shall comply with the provisions of GB 8275).

4.9 ascorbic acid. in line with GB 14754 requirements. 5. Apparatus

5.1 Mixers. Pin mixer.