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

GB/T 14612-2008

Replacing GB/T 14612-1993

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

粮油检验 小麦粉面包烘焙品质试验 中种发酵法

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Foreword

The standard reference to American Association of Cereal Chemists Standard AACC10-09 (1999) "Basic Long straight dough method of bread baking Leaven ", AACC10-10B (1999)" Optimization straight dough method of bread baking ", AACC10-11 (1999)" in the square Bread dough Law pounds of bread. " This standard is GB/T 14612-1993 "wheat flour bread baking quality of the seed fermentation" amendments. This standard replaces GB/T 14612-1993. This standard and GB/T 14612-1993 compared to the main changes are as follows:

- Emphasized the right amount of water changes, it is recommended to farinograph absorption is based on the actual amount of water to make appropriate changes in test dough;
- An indication of when the tests of amylase activity in wheat flour shortage, you should add the right amount of malt flour or fungal alpha- amylase;
- Remove the instant dry yeast manufacturers recommend, omissions yeast activation step, eliminating the use of yeast nutrients, improve the use of yeast Amount (from the 0.7% to 1.0%);
- Clear use pin mixer, mixing equipment recommended rub is kneaded dough time to predict the optimum primary kneading mixing time;
- Add the recommended three roll forming machine;
- Clear baking conditions (baking temperature of 215 °C, baking time 18min ~ 22min);
- Bread volume and weight measurement time to be determined after the bread baked in 5min;
- Modify the external and internal features of bread were sensory evaluation time;
- Appendix A (breadmaking quality score) has been modified. 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. Henan University of Technology, the Ministry of Agriculture Grain Quality Supervision and Testing Center (Tai'an), the National Food Authority Scientific Research Hospital, Zhengzhou City, Western Food Co., Ltd., Xinxiang City Xinliang Grain and Oil Processing LLC, Angel Yeast Co., Ltd., Beijing Oriental Fu Tak Technology Development Center. The main drafters of this standard. Wang Fengcheng, TIAN Ji-Chun, Sun Hui, Wang Xianlun, Ya Qiang, Zhu Lianliang, Yan Hongyan, cold Jianxin at prime level. This standard replaces the standards previously issued as follows:

--- GB/T 14612-1993. Inspection of grain and wheat flour bread baking quality The kinds of fermentation

1 Scope

GB/T 14612-2008 is the Chinese national standard on inspection of grain and oils - bread baking test of wheat flour - sponge-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 the method of fermentation seed bread baking test, materials, instruments and equipment, recipes and procedures and quality Evaluation. Bread baking quality standards applicable to the use of this kind of fermentation in the evaluation of wheat flour, also applies to the evaluation of wheat and other grains composite powder And other ingredients on bread baking 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/T 1266 chemical reagents sodium chloride GB 1355 wheat flour

GB/T 6682 analytical laboratory use specifications and test methods (GB/T 6682-2008,

ISO 3696. 1987, MOD)

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

3 PRINCIPLE OF THE METHOD

The method of 100g or 200g flour basis, or for the production of a two-containing bread flour 100g. The first part of the test of wheat flour and water and is kneaded to prepare a whole yeast in the dough, after a long period of fermentation, and then with the rest of the small Flour, water and other ingredients to prepare a master dough is kneaded, the short-term continuation of the fermentation, segmentation rubbing round, intermediate proofing and molding, and then through the most After proofing, into the oven baking. After the bread baked, weighed, measured by volume, bread external and internal characteristics of sensory evaluation index, made Bread baking quality score.

4 Materials

4.1 Wheat flour. comply GB 1355's. If the test of amylase activity in wheat flour shortage, should be added the right amount of malt flour or fungal alpha- Amylase, depending on the amount of wheat flour falling number test, generally wheat flour falling number test should be adjusted to 250s ~ 300s Fan Around inside.

4.2 instant dry yeast. comply with GB/T 20886 of. Recommended immediately after opening packing in a closed vial refrigerated,

1 He spent the month.

4.3 salt. sodium chloride, chemically pure, consistent with the provisions of GB/T 1266's.

4.4 Sugar. superior grade white sugar, comply with the provisions of GB 317.

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

4.6 Water. distilled or deionized water, in line with the provisions of GB/T 6682's. 5.

Apparatus

5.1 mixer. vertical needle type mixer, stirred rated single amount of 100g or 200g flour.