**Q/ Define the followings?**

1. CBP
2. Bread Faults
3. Stalling of Bread
4. Fermentation
5. Bulk Fermentation
6. Baked Products

**Q/ Fill in the blanks using suitable choices:**

(CBP, dry active yeast, salt, cream yeast, %40, gassing power, CO2 gas, leathery crust, crumbiness, bread ropiness)

1. During Fermentation yeast undergoes anaerobic metabolism, producing….. .……., which aerates the dough.
2. The crust of bread should be crispy and should easily break, but if the crust becomes tough and cannot be pulled easily, it is ……………………….
3. When the bread crumb breaks into small fragments while slicing it is called ……………………
4. If the dough gets contaminated by Bacillus Mesentericus, it causes ……………………. .
5. …………………………… type of yeast require hydration.
6. Too much ……… inhibits yeast activity reducing the amount of carbon dioxide gas produced and decreasing the volume of loaf.
7. ………………………. used directly, it is highly perishable.
8. About ………………… of total carbon dioxide gas produced by yeast fermentation retain in the proofed dough.
9. …………………………………. used for measurement of carbon dioxide.
10. ………. …………. is now by far the most common method used throughout all sectors of the bread baking industry.

**Q/ Enumerate for the followings (only as required)**

1. A small volume of bread may result due to?
2. The main variables in bulk fermentation.
3. The function of yeast
4. Form of yeast
5. Crust color can be too dark due to what?

**Q/ Write the equation of bread loaf volume**