

## **TEXTURE APPLICATION GUIDE**

### **BAKERY**

#### **Baking Fats**

Comparison of spreadability/firmness of two margarine types by ability to extrude through a 3 mm hole

Assessment of the work softening of baking fats using the Multiple Extrusion Cell

#### **Biscuits/Cookies**

Comparison of the hardness and fracturability of shortbread and ginger nut biscuits by penetration with a cylinder probe

Hardness measurement of biscuits by cutting

Comparison of resistance to cutting of chocolate-coated wafer biscuits by a knife blade from two different manufacturing batches

Measurement of the hardness and resistance of cookies to bend or snap

#### **Biscuit Dough**

Measurement of the hardness of biscuit dough by penetrating with a cylinder probe

#### **Bread Crumbs**

Firmness measurement of breadcrumbs by compression with a cylinder probe

#### **Bread**

Determination of bread firmness using the AACC (74-09) Standard method

#### **Bread Dough**

Extensibility of dough and measure gluten quality

Measurement of dough stickiness

Proving force of dough due to yeast performance using a cylinder probe

#### **Breakfast Toaster Pastries**

Comparison of resistance to cutting of chocolate and strawberry frosted breakfast toaster pastries by a knife blade

#### **Cakes**

Measurement of the firmness and springiness of cakes held for three storage times

Determination of softness (firmness) of Panetone and Sponge Cake using the AACC (74-09) Standard method (originally developed for bread firmness)

#### **Croissants**

Firmness measurement of croissants by cutting

#### **Croutons**

Assessment of crunchiness of croutons after holding in boiling water for 3 minutes

**Gluten**

Extensibility of dough and measure gluten quality

**Muffins**

Measurement of the firmness and springiness of muffins

**Pancakes**

Comparison of biaxial extensibility of two types of pancakes

**Panetone**

Determination of softness (firmness) of Panetone and Sponge Cake using the AACC (74-09) Standard method (originally developed for bread firmness)

**Pastry**

Comparison of biaxial extensibility of three types of pastry

**Tortillas**

Comparison of uniaxial extensibility of two brands of wheat flour tortillas

Comparison of biaxial extensibility of two formulations of wheat flour tortillas

**Cereal Bars**

Comparison of hardness of cereal bars by shearing

Comparison of hardness of 'crunchy' vs. 'chewy' cereal bars by shearing

**Breakfast Cereal**

Comparison of hardness and crispness of puffed rice cereal by bulk compression

Comparison of 'bowl life' as indicated by the hardness and crispness of 3 types of breakfast cereals after immersion in milk