

TYPICAL FLAVOURS IN BAKERY

More than 300 different volatiles have been identified from bread and bakery products. No single volatile compound can be considered the key component responsible for bakery aroma.

Training booklet included



STEP 1

Lift the sample plate near to your nose and open the lid. Sniff the sample carefully. If necessary, sniff the sample more deeply. Evaluate the suitable odor descriptors.



STEP 2

Separate the crumb and crust, if possible, and evaluate them separately. Take a generous bite of the sample in your mouth and chew it carefully (10-12 times). Let the sample spread over your palate.



STEP 3

Swallow part of the sample and exhale through your nose, while your mouth is closed. Evaluate the retronasal odor intensities in the sample.

THE MOST COMMON BAKERY FLAVOURS HAVE BEEN SELECTED AND INCLUDED IN EACH KIT.

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