



**ARTISAN BREAD COMPETITION**  
**SPONSORED BY: NEOMONDE BAKERY**  
**CLASS 102: ARTISAN BREAD**

**CRITERIA FOR JUDGING\*** (See rule #10, page 177):

**Good Qualities**

**I. Appearance & Presentation - 25 points**

- Symmetry: Uniform in shape
- Color: Golden Brown Crust
- Crust: Crispy and thick

**II. Texture & Consistency - 25 points**

- Crunchy, but not hard to bite

**III. Crumb & Structure - 25 points**

- Variable size holes when sliced
- Silky, soft
- Slightly moist, has an elastic quality

**IV. Flavor - 25 points**

- Pleasant and aromatic
- Full Flavor
- No leavening or yeast flavor



The Competition will be judged by a panel of Master Bakers and Chefs.

**Exhibitors: Please submit one full loaf of bread for each entry.**

<b>PREMIUMS:</b>	1st: \$45	2nd: \$35	3rd: \$25
Best of Show Home Bakers (Do Not Enter) .....	\$100		
Best of Show Young Bakers (Do Not Enter) .....	\$75		
Best Artistic Bread Presentation .....	\$75		

**Lot Number (Note: When registering online with Quick Entries, the department letter is not used.)**

**Home Bakers (No professional entries)**

- W02325: Traditional Bread: French, Italian, any Old World Bread (Full size loaf)
- W02326: Savory Bread: Any fruit, nuts or spice bread (Large loaf)

**Young Bakers (Ages 9-16)**

- W02330: Traditional Bread: French, Italian, any Old World Bread (Full size loaf)
- W02331: Holiday Bread: Any fruit, nuts or spice bread (Large loaf)