







Bread Ingredients

Drag and drop the statement in the answer column correspond or matches the bread ingredient.

Bread Ingredients	Answers	Statements
 <p style="text-align: center;">Flour</p>		<p>1. Increases crust color, controls fermentation, and strengthen gluten</p>
 <p style="text-align: center;">Yeast</p>		<p>2. Draws moisture away from the protein keeping gluten development to a minimum, it acts as a tenderizer.</p>
 <p style="text-align: center;">Water</p>		<p>3. Lubricate gluten strands making them more elastic.</p>
 <p style="text-align: center;">Salt</p>		<p>4. Provides the structure in baked goods.</p>
 <p style="text-align: center;">Fat</p>		<p>5. Leavens bread through the process called fermentation</p>
 <p style="text-align: center;">Sugar</p>		<p>6. Affects the gluten development in the bread making.</p>