







Bread Ingredients

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

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