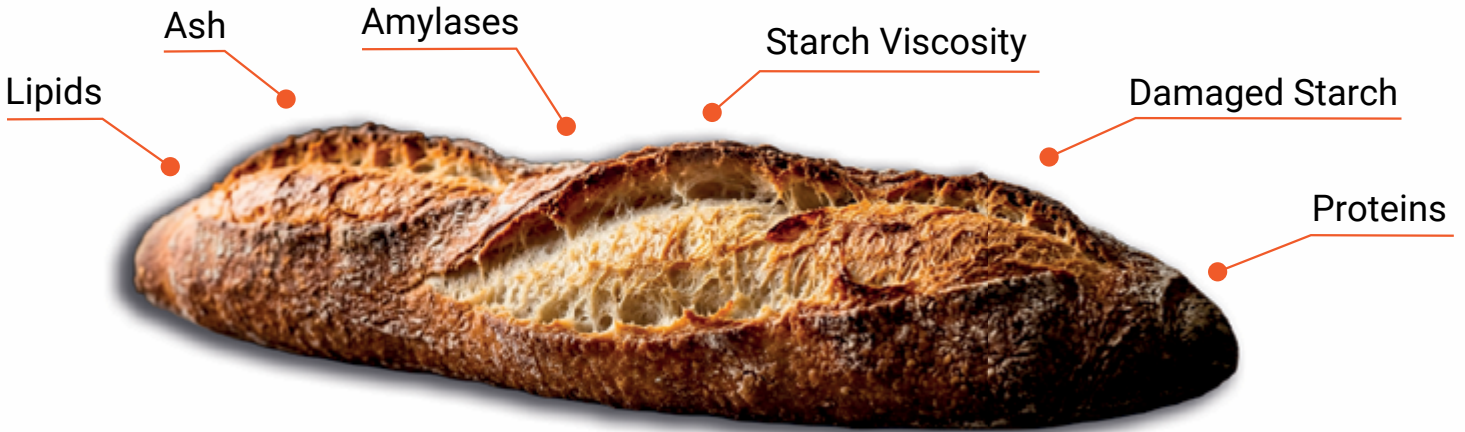


## Why Scoring Matters



- **Controlled Expansion & Shape:** Scoring lets dough expand properly in the oven, preventing irregular cracking and helping maintain the desired shape of bread and pastries.
- **Aesthetic Appeal & Signature Look:** Scoring creates visually appealing patterns and helps distinguish types of bread such as baguettes, sourdough, and ciabatta.
- **Crust Development:** Proper scoring influences crust formation for a balanced texture and can enhance crispiness or softness depending on baking techniques.
- **Even Baking & Internal Structure:** Scoring helps heat distribute evenly for uniform baking and lets steam escape, preventing dense or gummy interiors.
- **Brand Identity & Artistry:** Artisan bakers use scoring as a signature style, and decorative scoring can elevate a product's value and appeal.
- **Functional Purpose in Fermented Dough:** Scoring helps high-hydration doughs release trapped gases, avoiding air pockets and preventing side cracks or blowouts during oven spring.

## Key Flour Components Affecting Scoring

| Key Flour Components                | Contribution to Scoring | Mechanisms                                                                                                                                          |
|-------------------------------------|-------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Starch Viscosity</b>             | 28%                     | Proper starch behaviour forms the crust evenly around the scores; delayed gelatinization from low moisture or poor flour keeps scores from opening. |
| <b>Damaged Starch</b>               | 18%                     | Damaged starch raises hydration and releases sugars that improve scores and browning, but excessive damage weakens dough and collapses the scores.  |
| <b>Proteins</b>                     | 18%                     | High-protein flours help shape and hold scores during baking, while low protein quality lets scores collapse or fail to open.                       |
| <b>Amylase (Enzymatic Activity)</b> | 18%                     | Proper activity balances sugars for fermentation and browning, but excessive enzyme action gives soft, sticky dough that blurs the scored edges.    |
| <b>Ash Content (Minerals)</b>       | 9%                      | Higher mineral content adds dough elasticity so scores expand more evenly and enhances browning of the exposed areas during baking.                 |
| <b>Lipids</b>                       | 9%                      | Proper dough extensibility keeps the scores intact during baking, while excessively stiff dough resists opening along the cuts.                     |

## How Flour Components Impact Scoring of Different Products ?

| Scoring          | Starch Viscosity  | Damaged Starch | Proteins | Amylase<br>(Enzymatic Activity) | Ash Content<br>(Minerals) | Lipids |
|------------------|-------------------|----------------|----------|---------------------------------|---------------------------|--------|
| Baguette         | 3                 | 2              | 2        | 2                               | 1                         | 1      |
| 3: Strong Impact | 2: Average Impact | 1: Low Impact  |          |                                 |                           |        |

Explore the Back to Flour Series  
Connecting Flour Components With Bakery Product Excellence.  
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## KPM Equipment for Monitoring These Key Flour Components



**SpectraStar**



**Alveograph**



**Mixolab**



**SDmatic**



**Rheo F4**