



BAKED FRESH

Your Education Update



THIS MONTH IN FOOD National Honey Month

Honey is an ancient food substance that dates back to the Stone Age. The earliest written reference of it is a Sumerian book from around 2100 BC.

STAY SWEET: BAKING WITH HONEY

Honey is a sweet, viscous substance produced by honey bees feeding on nectar or secretions of plants. The main carbohydrates present in it are glucose and fructose.

It was used as the main sweetener for food products until its substitution by an economic alternative: table sugar in the 1800s.

Some considerations to keep in mind when using honey in cooking and baking:

- Temperature: baking temperature should be reduced by approx. 14 °C (25 °F) to discourage excessive browning in the oven.
- Mixing: it should be added at the beginning of the mixing process to make it available to yeasts and support the leavening process.

- Taste: the acidic flavor of this ingredient may be offset by adding ¼ teaspoon of baking soda.

What function does honey add as an ingredient in baked goods? Find out on our BAKERpedia page!

CONTINUE READING



FEATURED WEBINAR: Enzymes: Freshness & Beyond

For decades, enzymes have proven to be a powerful tool helping manufacturers deliver bread and baked goods that keep their just-baked freshness longer.

But their value and versatility now goes beyond ensuring freshness, playing an enabling role in the effort to clean up ingredient labels without sacrificing other important and desirable attributes, including appearance, production tolerance, crumb structure and sustainability.

Recognize the potential of enzymes to improve product quality and consistency, as well as production tolerance in this webinar.

Speaker: Kathy Sargent

Webinar length: 60 minutes

WATCH NOW



FEATURED COURSE: Ingredient Receiving & Quality

The goal of an ingredient receiving quality program is to produce top-notch products in a consistent manner. When ingredients like flour are not managed well, it can be detrimental to process efficiency, cutting into your bottom line.

This course explores quality specifications for flour, both physicochemical and rheological, and how to set up a flour receiving program. We believe that if you master the knowledge in this module, your dough processing and plant efficiency will run smoothly.

Certificate: BAKERcertified Bread 9

Course length: 23 minute module + test

Get group pricing for your team of 3 or more members! Email sday@asbe.org for details.

ENROLL NOW

OVERHEARD AT THE HUB



As a young professional new to the food production industry, the BAKERcertified Bread courses gave me the foundational knowledge of bread baking and bakery operations that I needed to better analyze our finished products.

— Garrett Rozier, Sugar Foods, on [BAKERcertified Bread Courses 1-10 Bundle](#)

UPCOMING LIVE WEBINARS

This month, we kicked off our Baking Education Webinar Series. If you missed it, don't worry! Here are some more live webinars coming up:

- Why is damaged starch a must parameter in flour specs? Find out in our [October Webinar with Dr. M. Hikmet Boyacioglu](#).
- Did you know ASB is launching a formal mentoring program? Find out all about it, the benefits of participating, and ask questions at our [Information Webinar on Sept. 25th](#).

Can't join live? Register to receive the recording!



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