

## **Case #1: Baking Industry**

### **Objective**

Develop a French baguette that maintains traditional characteristics despite the use of Canadian ingredients.

### **Obstacle encountered**

The technological obstacles in this project were surrounding the development of the pre-fermentation process, downstream dough processing and overcoming the use of regional ingredients to create a traditional French baguette in Ontario.

### **Advancement that was made**

- Improved our company's scientific knowledge of pre-ferment formulations of fresh-yeasted artisanal baguettes.
- Led to an increase in shelf-life.
- Improved crumb texture (30% to 50% covering by fermentation cavities)
- Increased volume, or oven rise (between one-and-a-half inches to a full two inches)

### **Example of evidence**

- Pictures of product
- Weight of Materials used
- Log of experimental activities, methodology and reasoning.