Insights from a Baker

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Grain Craft
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Bakery Tech Support Manager
Grain Craft

- Grew up in my grandparents bakery
- B.S in Forestry from Clemson Univ., 1982
- Owned retail/wholesale bakery in NC, 1990-1996
- Graduate of American Institute of Baking, Manhattan KS, 1996, 20 week Resident Course

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Still running in the bakery industry........

- Flour Tech, King Arthur Flour
- Prod. Mgr, Zingerman’s Bakehouse
- Began at KSU in 2005 as Professor in Baking Science & Management Curriculum
- January 2018, joined Grain Craft, as Bakery Tech Support
Melding the baker’s needs, the miller’s needs and the farmer’s needs creates some interesting challenges.
Bakers vs the Millers
A brief look into our world……
Does your wheat have wheat gluten in it?
The Mixing Process
Physical Properties of Gluten

Glutenin  
Gliadin  
Gluten

Functionality
  • Rheology
    • Empirical (examples)
    • Farinograph
      • Measures resistance to mixing with constant shear
      • Farino Units
      • Used to determine
        • The absorption
          • The amount of water required to reach a definite consistency
      • Mixing behavior of dough
I DON'T KNOW, HANSEL. IT DOESN'T LOOK GLUTEN FREE.
And that’s the “hole “ story!

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