

The background of the slide features a close-up, slightly blurred image of several golden wheat stalks with long awns, set against a soft, light blue and white sky. The wheat is positioned on the left side, with the stalks extending diagonally across the frame.

# Insights from a Baker

IAOM Western District Conf.  
July 21, 2021

Dave Krishock  
Manager, Bakery Technical Services  
Grain Craft

Dave Krishock  
Bakery Tech Support Manager  
Grain Craft

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- 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

[dkrishock@graincraft.com](mailto:dkrishock@graincraft.com)

(785) 410-6073





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

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A brief look into  
our world.....







COWTOWN

DOES YOUR  
WHEAT HAVE  
WHEAT GLUTEN  
IN IT?









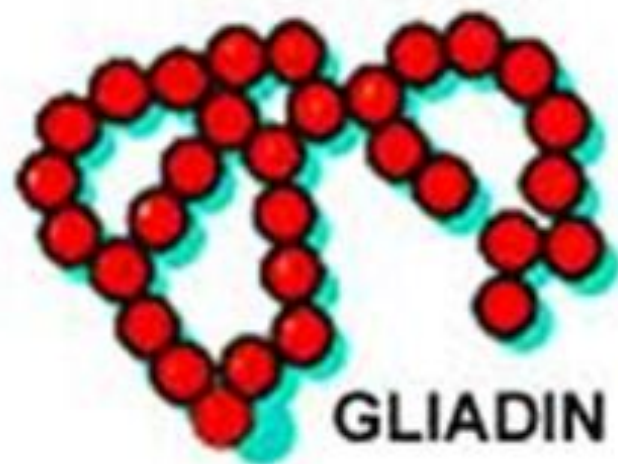












GLIADIN



GLUTENIN



The Mixing  
Process

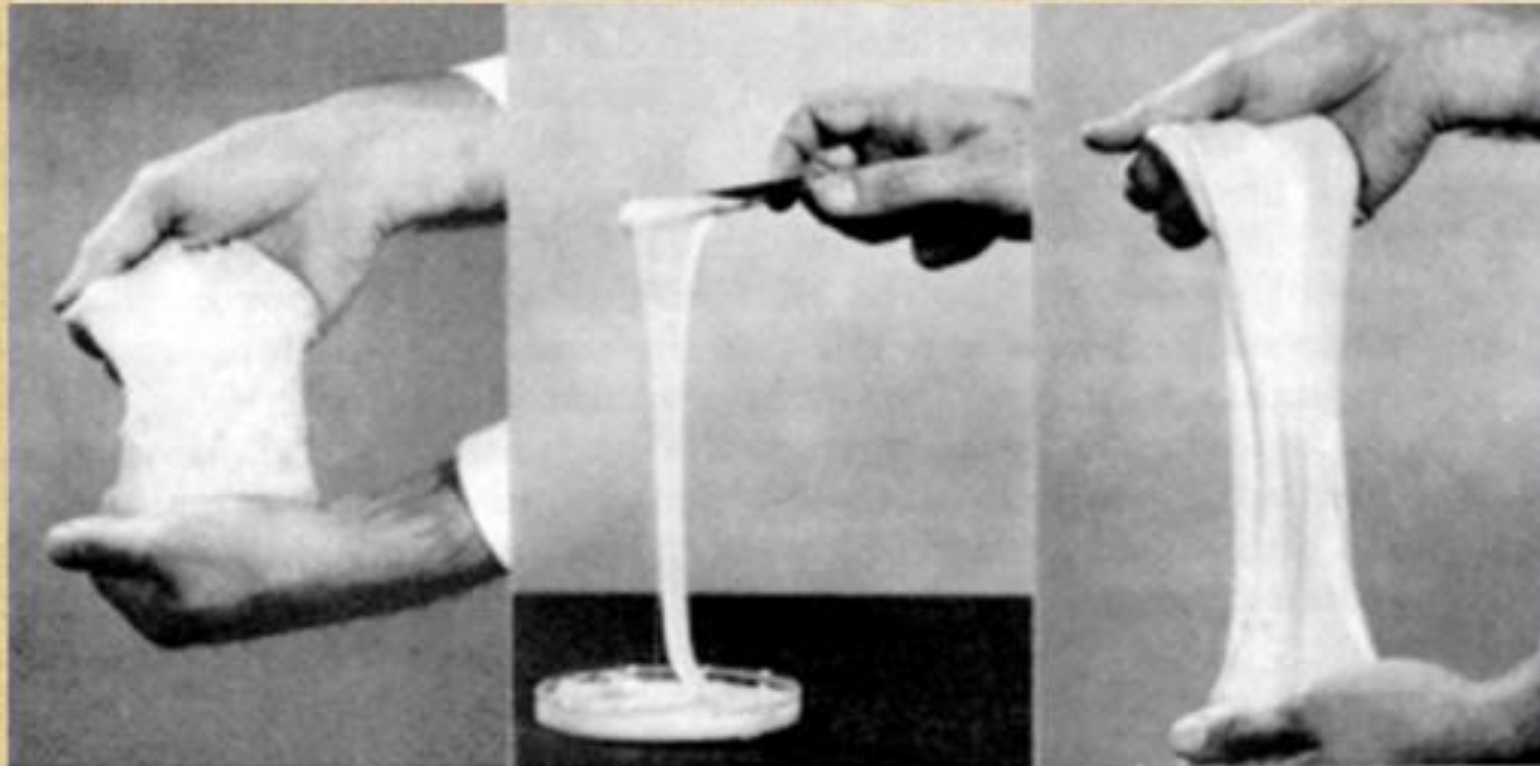


# Physical Properties of Gluten

Glutenin

Gliadin

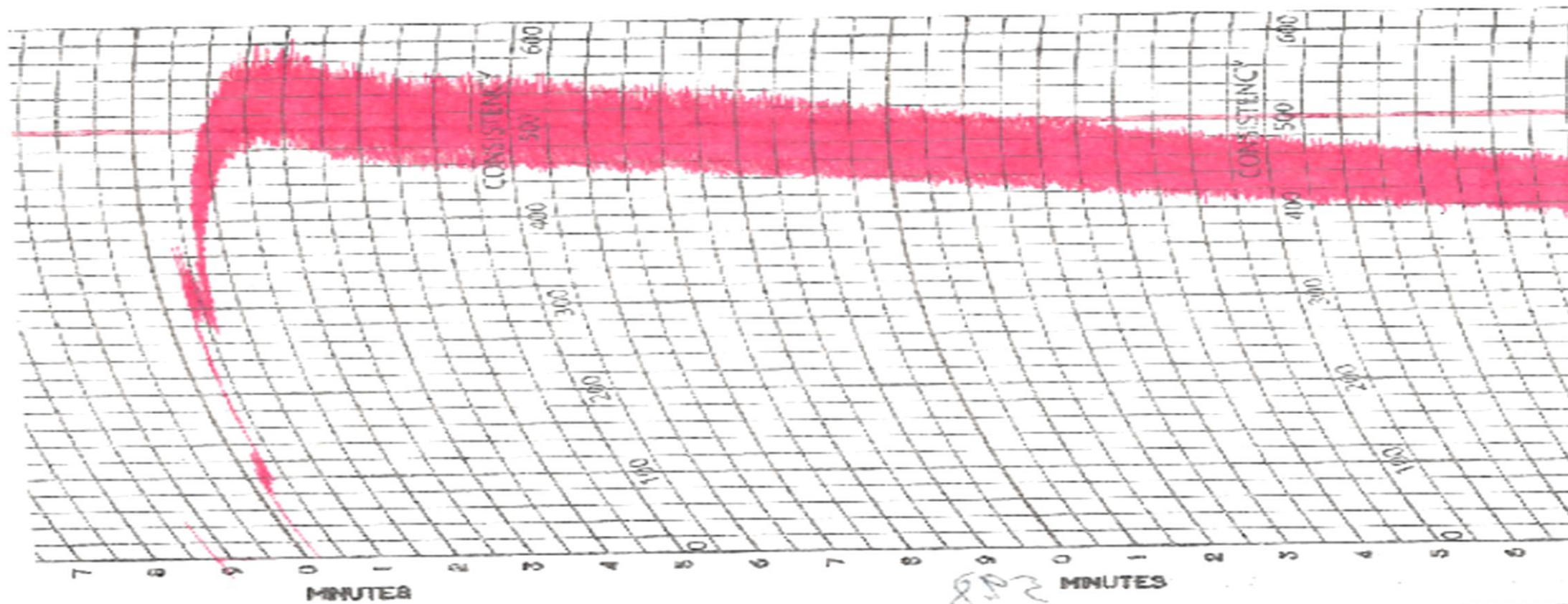
Gluten



(Pyler, E.J. 1988. The proteins. Page 123 in: Baking Science & Technology, Vol. I. Sosland Publishing Co., MO.)

GRAIN CRAFT

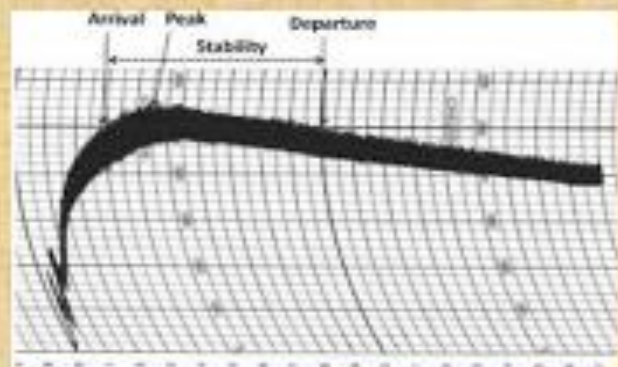
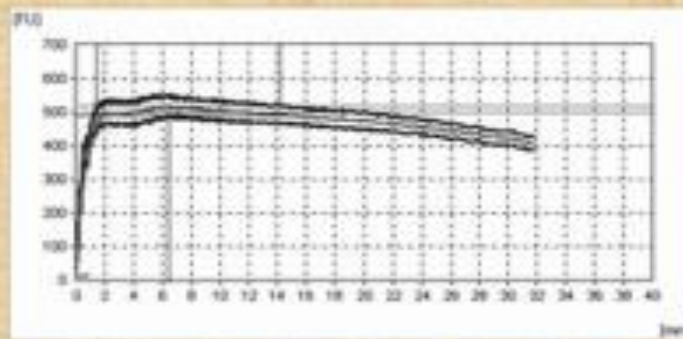
ID #	SCYX 893617
LOT #	2012448
Arrival Time	1.0
Absorption	60.2
Peak	5.0
MTI	40.0
Stability	10.0





# 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!

Dave Krishock

[dkrishock@graincraft.com](mailto:dkrishock@graincraft.com)

(785) 410 6073