



SMELL



TEXTURE



APPEARANCE




TASTE

STEAMING GOODS *in words*

A GLOSSARY OF SENSORY TERMS TO DESCRIBE STEAMING GOODS



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The idea behind the project

Lesaffre has developed a glossary dedicated to the Chinese steam buns, which includes unfilled mantou, filled baozi and folded huajuan.

The long history of steam buns and the ubiquity of the Chinese diaspora make the Chinese steam buns a true global product, that ranges from staple food to pastry treat, in an industry that is ever changing. As the right words is important to describe accurately the products, Lesaffre propose a reference vocabulary for the convenience of all, including specialists and aficionados; this booklet is by essence designed to bridge the experts and the consumers.

About the authors



Lesaffre sets the global standard for yeast and other fermentation products. The company designs, manufactures and markets solutions that promote baking, nutrition, health and the protection of living organisms. In close collaboration with its clients, Lesaffre confidently innovates, in order to better nourish and protect the planet .

This booklet was undertaken with the help and support of Du Weihui and Ying Dongzhang.



A LITTLE WORDS

Background

Steamed buns belong to the traditional Chinese fermented wheat flour-based product. Its origin is unclear and is assumed to have been produced for at least 2000 years, using Chinese grown low to medium protein flours. It can be filled (baozi), unfilled (mantou), or folded (huajuans). It is usually steamed but some variations can replace the steaming by baking or frying. Chinese consider mantou and baozi as a subcategory to the wheat-based products, whereas non-Chinese consumers (esp. Westerners) usually associate steam buns with bread, as it is a steamed version of a fermented bread dough. Nevertheless, steam bread is a staple in culinary tradition in China. Because of the steaming, it usually doesn't lose any weight during the hot process, and doesn't gain any color as caramelization and Maillard reaction temperatures are never reached.

The steam buns nowadays

Steam buns is a very common food in most of Mainland China, Taiwan and Hong Kong. It is one of many choices for breakfast. Chinese wheat products are widely consumed in South East Asia and is increasingly popular in Europe.

As a staple, innovation is characterized with technical improvements in industrial production (laomian, frozen dough, shelf-life) yet simple new shapes with new type of stuffing have been on the rise over time. Some brands have emerged over time including Goubuli in Tianjin (which means "even the dogs don't eat it"), Qingfeng Baozi in Beijing or Guangzhou Restaurant.

It is worthwhile to mention that although most steam bread in the world is of Chinese origin, there is a small production of traditional steam bread in Central Europe (Germany, Austria, Czech Republic, Slovakia, Poland), where it is known as Germknödel in German and knedlík in Czech.

Consumption and sensory preferences

Mantou and baozi can be consumed all day long as snacks as well as a dish in Guangdong teahouses, yet the primary. The sensory expectations vary from one region to another and evolve over time. Northern consumers are expecting as dense, hard, possibly dry (Shandong), that can weigh up to 200g. Its chewiness reflects the strong winter wheat flour available in the Central Plain. It is consumed as a starchy staple during the meal with meat and vegetable. Southern mantou usually include some level of sugar and are expected to be lighter and softer than in the North; they are found everywhere in Zhejiang, Jiangxi, Hunan, and Taiwan. In Guangdong and in Hong Kong, the mantou are even sweeter and less cohesive, using much lower protein flour; this is the kind of baozi found in Singapore, Malaysia, Indonesia and Philippines; Regarding baozi, the so-call skin (the steam bread part) is less important as the stuffing is the primary reason for consumption, with a ration skin-stuffing anywhere between 1 and 2; consumers can find savory baozi and sweet baozi (red bean, Chinese custard). Brown sugar mantou have been increasingly popular as traditional sweet goods for the children.



About Sensory Analysis

Sensory analysis is an essential tool for industrials, in store bakeries and craft bakeries.

- **Marketing**

Development and validation of product concepts, analysis of competition.

- **Research & Development**

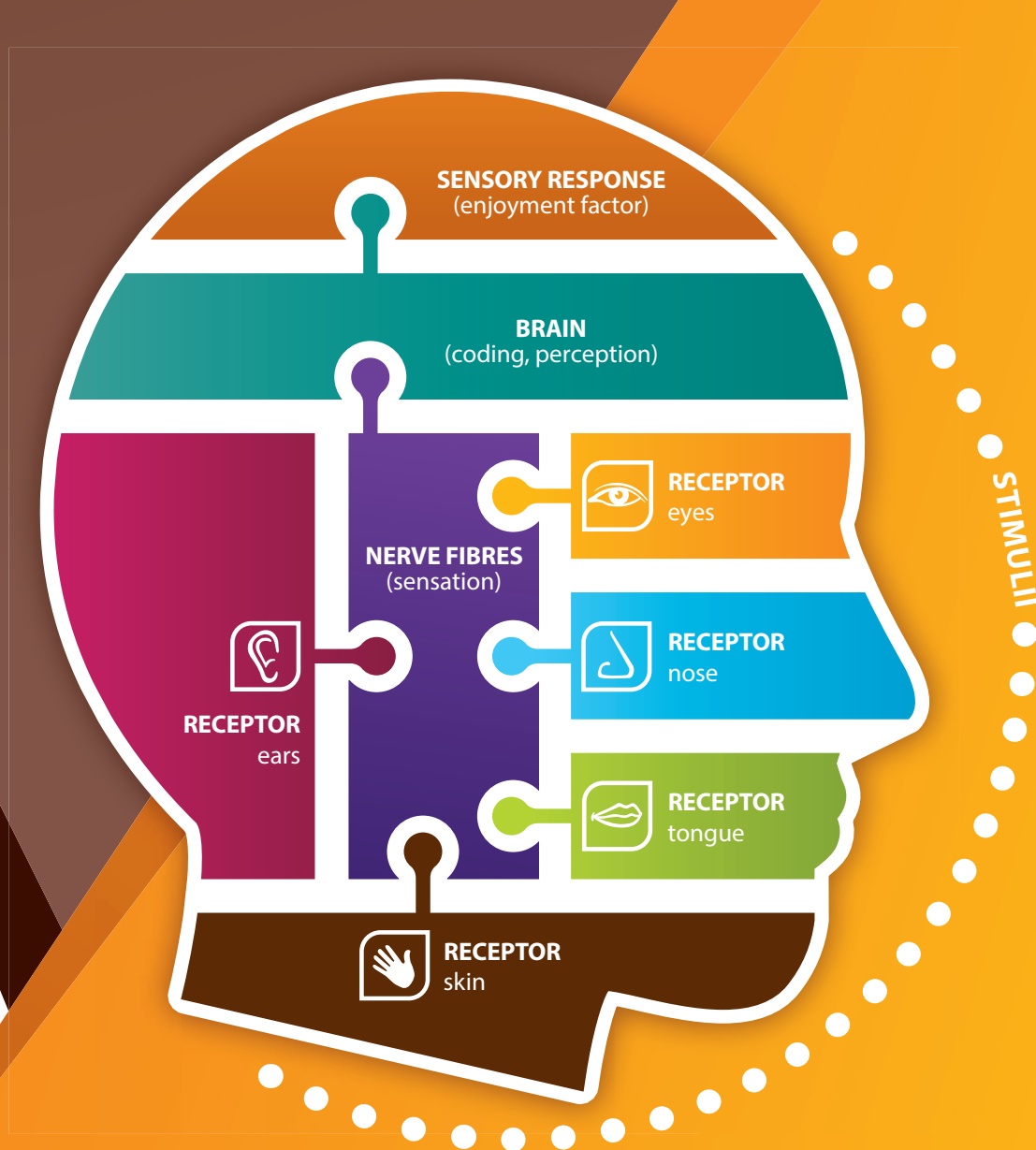
Formulation and process optimisation.

- **Quality**

Evaluation of raw ingredients, finished products. . .

This technique involves a human panel highlighting and describing the organoleptic properties (appearance, smell, sound, texture, taste) of a product.





The aromas released in the mouth when eating a Mantou develop and travel to the nose via the back of the throat, a route described by specialists as the retronasal route. Such aromas are not to be confused with those perceived when smelling the product (scent and smell). The simultaneous perception of tastes, smells and mouth-feel sensations experienced during tasting is collectively known as “flavours”.

Two sensory approaches



Expert
vocabulary



Consumer
vocabulary

Test

Objective analysis of various sensory criteria or attributes undertaken by a measuring instrument

Consumers' assessment of a product's acceptability

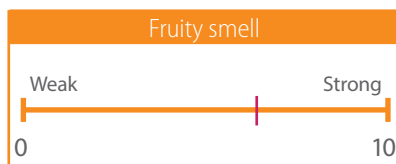
Panel

Expert - 10 to 15 people having undergone 20 hours specialized training and subjected to regular performance checks

No training - 60 people minimum

Product assessment and presentation

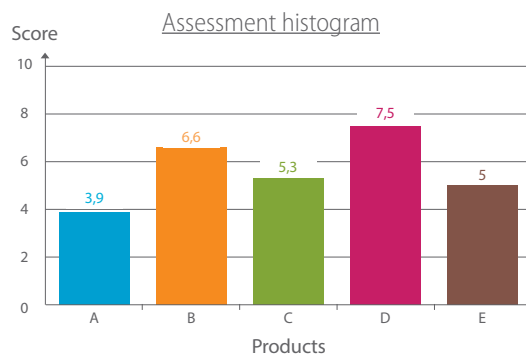
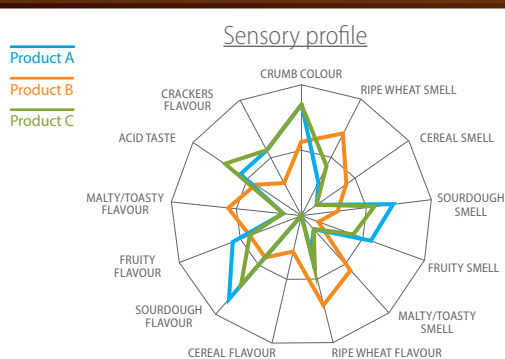
Scoring scale with identified markers (attribute with precise definition)



- Allocation of score on assessment scale
- Reasons for preference (enjoyment factor: whether "liked/disliked")



Typical results



Typical conclusion

Product B is characterized by stronger ripe wheat & malty/toasty smells and tastes than products A & C.

N.B.: possibility of correlation with TAXT+, pH meter readings, etc.

The preferred product is...

General good tasting practices

Tasters are required to:

- Report any physiological impediments (cold, on-going dental care, etc.).
- Avoid smoking, wearing perfume, eating any strong-tasting products (confectionery, coffee, spicy food, etc.) for at least one hour prior to tasting.
- Avoid talking to other tasters when assessing the products and remaining silent during the tasting.
- Assess equivalent amounts for each product.
- Rinse out the mouth with water before tasting each product.
- Take the amount of time deemed necessary for each test.

The products should be:

- Presented anonymously (coded samples).
- Presented under the same conditions (temperatures, amounts, degree of steaming).
- Compared at the same stage of conservation if shelf-life is involved.
- Temperature of Steaming goods during tasting: for the purpose of comparison, it is essential for the steaming goods to be tasted at the same temperature, and always be kept warm, in order to replicate typical consumption patterns. (The recommendation is kept at around 60 °C).
- Products should be compared with same weight/shaping.
- If frozen, the products should have the same storage time and same defrost protocol.
- In case of baozi (buns with filling), it is recommended to assess the dough alone first, and dough with filling in a second step.
- Baozi should be compared with same skin/stuffing ratio..



This reference document on steaming goods mainly focus on the dough part without fillings (excluding several common fillings in the Chinese market), given the infinite variety of fillings that are possible.

A majority of words and protocols given in this booklet can easily be used for all steamed yeasted-dough products.



APPEARANCE

The first factor to be assessed when eating a Mantou/Steaming good is appearance.

The assessment occurs in 3 stages: the overall appearance of the product, then the skin and concluding with an examination of the interior of the dough.



Shared Experiences



Lu Yaming

R&D Director of
Yuyuan Group,
General Manager of
Lvbolang Restaurant

Speaking of traditional Chinese steaming products, many people will conjure up some famous time-honored brands. With their unique product quality and profound cultural background, time-honored brands carry the beautiful memories of generations. After a long period of accumulation, they have developed particular consumer bases by virtue of their unique cultural characteristics. As Shanghai has been a city ready to embrace diversity and witness the flourishing of Internet celebrity "hot cakes", Nice Green Bo, as a traditional time-honored brand, hopes to attract more and more young consumers while inheriting the tradition.

Therefore, we care about every detail, and ensure the quality, of all processes from creative snack production to meal design and development so that catering also becomes an artistic sensual enjoyment. So for me, the appearance of the steaming products is my primary concern. I'll see to that the color is bright, fine and smooth enough and the designed shape will not be deformed after the products are well-done. After all, appearance is the first impression left on people. In particular, with the evolvement of Chinese food, the food culture needs more exquisite craftsmanship to improve the appearance and beauty of snacks, so that they can be more good-looking and delicious.

To meet the diverse needs of different diners, Nice Green Bo Restaurant, based on its over 30 years of experience in the production of Chinese pastry, has summarized five key elements of production techniques: "mastery, innovative dough, multi-flavor filling, nutritious and healthy content, and vivid shape". It is welcomed by consumers to adhere to the dish design concept of "innovation without forgetting the origin, inheritance without being conservative", or to integrate new cooking methods into traditional raw materials, or to make new ingredients with traditional cooking methods. Anyway, taste is always our top priority. After all, it is food that we're working on.

Appearance / Skin



Expert vocabulary

• Skin Colour



• Skin glossiness

Evaluate how shiny the Mantou is



• Development

Evaluate how the steaming good develops



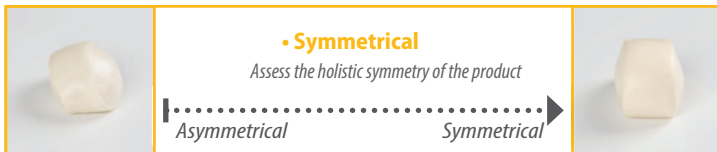
• Height

Evaluate the height of the product



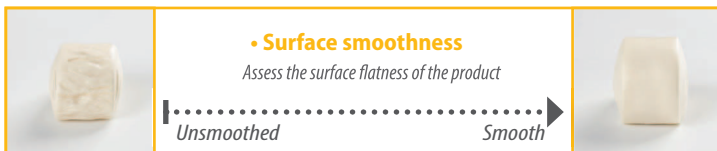
• Symmetrical

Assess the holistic symmetry of the product



• Surface smoothness

Assess the surface flatness of the product



Consumer vocabulary

• Milky white, dim, white, yellow

• Shiny, bright, dim

• Full, upright, yellow, stiff, underdone

• Plump, upright, small, flat

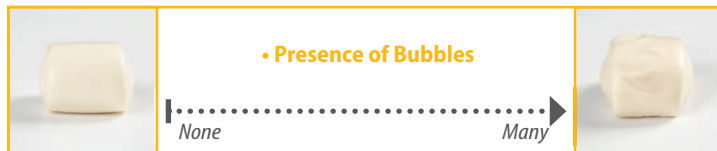
• Regular, symmetrical, round, knife-cut shape

• Rough surface, bubbly, wrinkled, shrunk, spotted

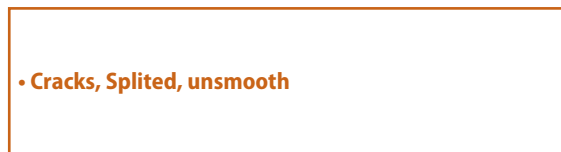
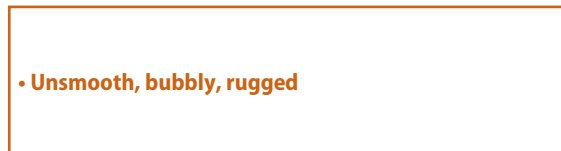
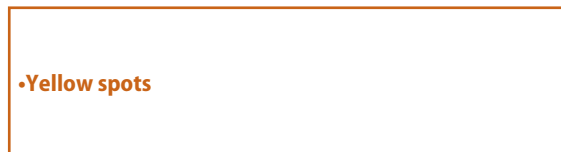
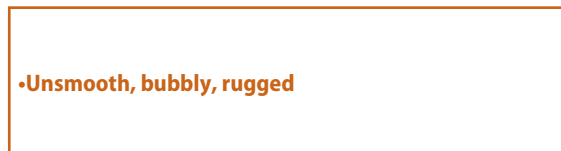
Appearance / Skin



Expert
vocabulary



Consumer
vocabulary



Appearance

Appearance / Crumb



Expert
vocabulary

• Crumb colour



Yellow/Pale yellow

White/milky white

Grey

• Skin thickness

Evaluate the thickness of the skin

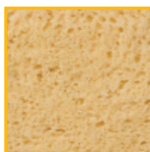


Thin

Thick



• Average size of crumb holes



Small

Big



• Crumb holes evenness

*Evaluate the crumb cells in the slice:
Are they all the same size or different size?*



Uneven

Even



• Internal texture smoothness

*Examine the crumb cells in the slice:
Assess the internal texture smoothness*



Rough

Fine/Smooth



• Presence of inclusions



No inclusions

Many inclusions



Consumer
vocabulary

• Milky white, dim, white, yellow

• Dry, hard, rough, soft, transparent

• Rough, compact, hard with even, fine and large pores

• Pores with different sizes

• White, delicate, rough, with uniform pores

• With inclusions and grains

Appearance

Illustration



Appearance

Potato Baozi



Potato aspect
Cacao note
aspect Potato aspect
Cacao Round volume
Red bean flavour Cacao note
Red bean flavour Cacao note
Potato aspect Red bean flavour
Round volume

RECIPE		%	Gr
Main Dough	Medium Protein Flour	100	1000
	Yeast: Danbaoli HS	0.8	8
	Improver: Master	0.2	2
	Water	45	450
	Sugar	8	80
	Baking Powder	0.8	8
	Shortening	2	20
Decorations & Fillings	Cocoa powder		30
	Bean-paste filling		880

Process

Mixing	Spiral (5 min in 1 st speed and 1 min in 2 nd speed)
Final Dough Temp	26 °C
Resting	5 min
Sheeting	
Dividing	40 g/per
Filling	20 g/per
Shaping	
Decoration	Decoration on the top by using Cocoa powder
Proofing	20 min
Steaming	12 min



SMELL

The sense of smell is a very important characteristic of the product.
It can be a powerful trigger for the consumers to purchase.

Shared Experiences



Jerry Midel

President of
JMCool Solutions, Inc.

Steam buns are quite popular here in the Philippines, because it is tasty and nutritious. They are consumed as breakfast together with congee or noodles, or during mid-day snack together with tea or cola. It is commonly sold in the street and in convenience store. When comparing to the Chinese baozi, siaopaos dough here are high sugar and usually include some fat, close in tradition to neighbouring Guangdong.

In the Philippines, the most popular filling would be the asado, which is pork stuffing with sauce, as well as be bola-bola, which is ground pork. Other popular items include spicy asado and vegetarian pao. Pao are also available with sweet fillings, although they do not represent as many as savoury fillings, they include red bean pao, ube pao (purple yam), and mung bean pao are also available in the market. Though pao is considered a staple, the market is innovative, and we have seen new product development including pizza pao, or asado with bola-bola two filling in one pao.

Siaopao market enjoys a good growth, and some successful clients of ours have grown into an industrial producer in the Philippines. For instance, one client, originally had 40-50 employees, wrapping 10,000 to 20,000 pao a day. Now, with our machines and following business development, they are now producing 100,000 to 120,000 pao a day.

As for other fermented dough product, a good siaopao is produced with the right control of temperature, the finished product is expected to be of white color, and consumers enjoys the skin (i.e. the dough part) to be sweet. They like the meat filling to be chunky.



Smell

Smell

Method to create references for each attribute with a recipe made in an opaque bottle. For an optimal result, follow the order in which the ingredients are to be added when making the bottled recipe.



Expert vocabulary

• Acetic smell

Weak Strong

RECIPE

✓ 5g Mantou crumb
✓ 2g Vinegar
✓ 2g water
✓ 5g flour

• Alcohol smell

Weak Strong

RECIPE

✓ 5g Mantou crumb
✓ 1 spray alcohol

• Alkaline Smell

Weak Strong

RECIPE

✓ 5g Mantou crumb
✓ 0.2g baking powder
✓ 2g water

• Brown sugar smell/ Caramel smell ✕

Weak Strong

RECIPE

✓ 5g crumb
✓ 2g brown sugar water
(dilluted with water)
✓ £100

• Cereal Smell ✕

Weak Strong

RECIPE

✓ 5g corn flour
✓ 2g water (hot)
✓ 5g crumb

• Fermented smell

Weak Strong

RECIPE

✓ 5g Mantou crumb
✓ 0.2g RS190
✓ 1g water

• Fresh Yeast smell

Weak Strong

RECIPE

✓ 5g Mantou crumb
✓ 2g Compressed yeast
✓ 2g Instant dry yeast

• Herbs & spicy smell □

Weak Strong

RECIPE

✓ A small pinch of
mixed spices
✓ 8g crumb



Consumer vocabulary

• Sour, laomian smell, sourdough smell, fermented smell

• Alcohol smell, pungent, sour

• Alkaline smell, baking soda smell,
unpleasant smell, metal smell

• Red sugar smell, sweet smell, fragrant smell,
medicinal smell

• Corn, purple rice, black rice, rice

• Fermented smell, yeast smell

• Fresh yeast smell, fermented smell,
sweet, molasses

• Ginger smell, spicy powder smell, pungent



Expert vocabulary

• Meat smell ☐

Weak Strong

RECIPE

✓ 5g crumb
✓ Yeast extract D 201
✓ 2g water (hot)

• Mushroom smell ☐/✱

Weak Strong

RECIPE

✓ 5g crumb
✓ 3g mushroom (Boiled)
✓ 2g water (hot)

• Scallion smell ☐/✱

Weak Strong

RECIPE

✓ Scallion mixed with
water
✓ 5g crumb

• Sourdough/Laomian Smell

Weak Strong

RECIPE

✓ 10g flour
✓ 3g Instant dry yeast
✓ 7g Water (Overnight)
✓ 5g crumb

• Wheaty Smell

Weak Strong

RECIPE

✓ 7g flour
✓ 5g water
✓ 5g crumb

• Wholemeal smell ✱

Weak Strong

RECIPE

✓ 5g wholemeal flour
✓ 2g water (hot)
✓ 5g crumb

• Vegetables smell ☐/✱

Weak Strong

RECIPE

✓ 5g crumb
✓ 3g green vegetable
(Boiled)
✓ 2g water (hot)

• Other smell brought about by the filling
(specific vocabulary to build)



Consumer vocabulary

• Meaty smell, oil smell

• Mushroom smell, freshening, umami

• Green onion smell, ginger smell

• Sourdough, fermented dough, laomian/jiaozi

• Flour note

• Wholewheat smell, bran smell, grain smell, sweet note

• Green vegetables smell

• Red bean, Gouji, Red Date, Cheese, Tomato,
Salted Egg Yolk, Sesame...



Smell

☐ Smell frequently exuded by the fillings

✱ Ingredients that can be added directly to the dough

Smell

Illustration



Golden Skin Pumpkin smell
Golden Skin
 Dairy note *Nice layers*
Pumpkin smell
Golden Skin Dairy note
 Nice layers *Golden Skin*

Pumpkin Mantou

RECIPE		%	Gr
Main Dough	Medium Protein Flour	100	1000
	Yeast: Danbaoli HS	0.8	8
	Improver: DBL Blended mantou improver	0.3	3
	Water	20	200
	Butter	25	250
	Pumpkin	45	450
	Sugar	13	130
	Baking Powder	0.6	6
* The water usage is depended on the kind of the pumpkin			

Preparation	Pumpkin preparation (Selection, Peeling...)	
	Steaming	
	Mashing	
	Sieving*	
	Standby	
Production	Mixing	Spiral (5 min in 1 st speed and 2 min in 2 nd speed)
	Resting	10 min
	Sheeting Butter	
	** Folding and laminating	3 single folds for 2 times
	Dividing	30g
	Proofing	20 min
	Steaming	10-12 min
*To avoid the gluten break by the pumpkin fibers		
** Lamination:0.2-0.3mm butter		



Smell



TEXTURE

Perceived initially by the sense of touch, then in the mouth.
The texture of a steaming product is an essential factor.

The texture can evolve rapidly with the temperature going down.



Shared Experiences



Wang Kai

Manager of
Anjing Technology
Department

In China, steaming products have been ubiquitous food in our daily life. As urbanization advances, the production and management of steaming products is making headway in China. With the development of society and the improvement of people's living standards, people's demand for products is no longer limited to satiety. Speaking of "delicious", people no longer care about the taste only, but put forward higher demand for the appearance, mouth-feel and flavor of the products, that is to say, people's sensory demand has become more intense and obvious.

Therefore, when we engage in the R&D of steaming products, we not only pursue innovative and enduring product taste, but also do our best to make the appearance of our products more eye-catching and attractive, so as to adapt to different consumption scenarios. Moreover, some traditional steaming products are difficult to make at home due to their cumbersome process and abundant ingredients.

Therefore, in the early stage of designing steaming products, we will also take "convenient and fast terminal processing" as one of our product development concepts to make delicious food more simple! In addition to the flavor and appearance of the products, we are also pursuing the ultimate taste of the dough. Delicate taste, soft, non-sticky is our constant pursuit in respect of the dough.

Throughout the current steaming products market, it is not difficult to find that more and more steaming products have been brought to the public with the combination of Chinese and Western elements while inheriting the inherent taste of the traditional Chinese food. Our introduction of the "meat floss roll" is undoubtedly combining tradition with modernity to meet the needs of new taste buds. As the present primary consumer base, the recognition of post-90s undoubtedly lays a very important foundation for the success of the products.



TEXTURE

Texture / General to the touch



Expert
vocabulary

• Resistance to lateral pressure/deformation

Assess the outcome of the product when the sides are squeezed between thumb and the finger.



• Resistance to vertical pressure/press

Assess the force used to press the product firmly with 3 fingers.



• Springiness

Press the product firmly with 1 finger and assess the product's ability to spring back to its original shape.



• Resistance to tearing

Assess the force you use to tear the product in two pieces.



Consumer
vocabulary

• Soft, stiff, deformable, resilient

• Soft, hard, needing efforts, and not easy to deform

• Elastic, quick rebound

• Hard, firm

Texture / Crumb to the touch

• Crumb moisture

Assess crumb moisture by gently pressing the crumb.



• Rough, dry, moist, cool

Texture / Mouth-feel of the crumb



Expert vocabulary

• Sticky texture

Assess the stickiness of a piece of crumb between the teeth.
Chew the piece of crumb 10 times, by gently biting up and down (several times)
to assess the stickiness (whether or not a film is created between the jaws).

Not sticky

Very sticky

• Resistance to bite(1st bite)

Assess the resistance of a piece of product (crumb + crust)
when biting into it (the first bite), then when chewing.

Hard, chewy

Supple soft, require little effort

• Chewing resistance

Assess the resistance of a piece of crumb when it is being chewed.

Firm, elastic

Soft, easy to chew

• Crumb moisture

Place the product in the mouth and assess the level of moisture

Dry, with apparent
granular feeling

Moist

• Chewing time

Assess the chewing time required before the piece of crumb
can be swallowed

Short chewing time

Long chewing time



Consumer vocabulary

• Sticky

• Soft, hard, chewy

• Resilient, soft, short time to swallow

• Moist, sandy

• Chewable, swallowable, elastic



TEXTURE

Texture

Illustration

Nuts Baozi



Nutty Crunchy
Fresh Nutty Fresh
Crunchy Crunchy
Crunchy Fresh Fresh
Crunchy Nutty
Nutty

RECIPE

		%	Gr
Main Dough	Medium Protein Flour	100	1000
	Yeast: Danbaoli HS	0.8	8
	Improver: Master	0.2	2
	Water	45	450
	Sweetened condensed mil	4	40
	Sugar	8	80
	Baking Powder	0.8	8
	Cocoa powder	3	30
	Shortening	3	30
Decorations& Fillings	Chopped nuts		300
	Chopped peanuts		100
	Shelled melon seed		50
	Sesame		30
	Lard oil		130
	Sugar		200

Process

Fillings preparation	Lard oil Melting	Cooling until 150 C
	Fried of mixed nuts	
	Mixed sugar with sesame paste	
	Cooked flour preparation	Steam the flour and mix with the previous fillings to custmmize the shape of fillings
Production	Mixing	Spiral (5 min in 1 st speed and 2 min in 2 nd speed)
	Sheeting	
	Rolling	
	Dividing	20 g/per
	Skin preparation	Prepare the skin shape in order to fill the fillings
	Fillings	15 g
	Shaping	
	Decoration*	Decoration
	Proofing	15 min
	Steaming	8-10 min

*Remark:

- 1.To make clear of the decorations.
- 2.Don' t proof too much.
- 3.Harder is better to ensure the pefection.



TEXTURE



TASTE

The taste of the steaming good is a major factor in the act of purchase, especially a renewed purchase.

It can be the major indicator of quality for a consumer. The aromas contributed by the dough are very important, especially in Northern mantou.

The descriptors below not only describe the intrinsic of the dough but also includes some aroma which can be the migration of certain ingredients in the fillings (Meat fillings, vegetables, etc.).

Shared Experiences

Traditional Chinese flour-based staple food is indispensable in people's daily diet and is most attractive and appealing to the consumers. Most of the consumers' demands lie in the traditional Chinese staple food such as mantou and baozi. However, with the change of times, the taste of traditional steaming products is to some extent unable to meet the needs of many young people.

Therefore, we have attached great importance to the development of new products to accommodate the different dietary habits and varying taste of consumers. From a few types in the beginning to the present nearly 100 types of products, we have constantly pursued product innovation and have updated and released dozens of featured products every year, providing the mass consumers with a diverse range of flour-based food.

In order to meet the different consumer needs, we have designed and developed hundreds of product portfolios to adapt to different consumption scenarios. Behind the development of all these products, we always regard the consumers' preferences as one of the criteria in measuring the success of a product. "Vegetable and mushroom bun" is a product we have developed based on the needs of consumers. The vegetable filling is green in color and crisp in taste, and is deeply loved by the vast consumers.

Moreover, sensory evaluation is a crucial step in our production. We have always pursued sensory unification of the products, that is, every product we produce must be as perfect as possible in terms of "color, fragrance, taste, shape and texture". In other words, a perfect or qualified steaming product must be somehow shiny, bright, plump, and free of blisters or stiffness. In terms of internal texture, the pores should be uniform and dense; in terms of hand feel, it should be somehow resilient to press; in terms of taste, it should be soft but to some extent strong, and has strong malty flavor.



Li Jun

Vice President of
Zhongyin Babi Food Co., Ltd.



Taste

Taste / Crumb

Each expert attribute is illustrated by reference.



Expert
vocabulary

• Acetic flavor



RECIPE

✓ Mantou with 4% vinegar

• Alcohol flavor



RECIPE

✓ Mantou with spray alcohol

• Alkaline flavor



RECIPE

✓ Mantou with 1.5% baking powder

• Brown sugar flavor ✕



RECIPE

✓ Mantou with brown sugar (30%)+L100 (2%)

• Cereal flavor ✕



RECIPE

✓ Mantou with various ingredients
(corn flour, black rice...)

• Fermented flavor



RECIPE

✓ Mantou with 1% IDY (fermented overnight)

• Herbs & spicy flavor □



RECIPE

✓ Mantou sprinkled with
some herbs and spicy

• Lactic flavor



RECIPE

✓ Mantou with fermented dough (LV1)



Consumer
vocabulary

• Sour, very sour, bitter

• Alcohol , pungent, sour

• Metallic flavor, salty flavor, baking powder flavor

• Brown sugar flavor, sweet flavor, caramel flavor

• Corn, purple rice, black rice, rice...

• Slight yeast flavor, fermented flavor, alcoholic flavor

• Ginger smell, five-spice powder smell, spicy, pungent

• Slightly sour, longlasting



Expert vocabulary

• Meaty flavor ☐



RECIPE

✓ Baozi with meat fillings

• Mushroom flavor ☐/※



RECIPE

✓ Baozi with vegetable fillings

• Scallion flavor ☐/※



RECIPE

✓ Mantou with 1 chopped of the boiled green scallion

• Sourdough flavor



RECIPE

✓ Mantou with sourdough (Laomian)

• Vegetables flavor ☐/※



RECIPE

✓ Baozi with vegetable fillings

• Wheaty flavor



RECIPE

✓ Mantou made with wheat germ

• Yeasty/Fresh yeast flavor



RECIPE

✓ Mantou with 2% compressed yeast

• Other flavors brought about by the filling
(specific vocabulary to build)

☐ Flavor frequently exuded by the fillings

※ Ingredients that can be added directly to the dough



Consumer vocabulary

• Meaty taste, salty, umami

• Mushroom, umami

• Green onion aroma, ginger aorma,spicy

• Fermented-rice flavor, fragrant flavor,
alcoholic flavor, fermented flavor, pungent smell

• Green vegetables flavor,salty

• Flour aroma, pleasant

• Yeast,Fermented,honey,sweet

• Red bean, Gouji, Red Date, Cheese, Tomato,
Salted Egg Yolk, Sesame...



Taste

Taste/Crumb



Expert vocabulary

• Acidic taste

Subtly/
non acidic

Highly acidic

VERY ACIDIC RECIPE

✓ Mantou with 4% vinegar (after)

• Salty taste

Slightly/non salty

Very salty

VERY SALTY RECIPE

✓ Mantou with 3% salt

• Sweet taste

Little/non sweet

Very sweet

VERY SWEET RECIPE

✓ Mantou with 18% sugar

• Astringent taste

Little/
non astringent

Very astringent

VERY ASTRINGENT RECIPE

✓ Mantou with 1.5% baking powder



Consumer vocabulary

• Sour, very sour, bitter

• Salty, bitter, too salty, neutral

• Sweet, with sugar, too sweet

• Chemical, unpleasant mouth feeling, bitter, salty

Taste

Illustration

Posu Baozi

RECIPE		%	Gr
Sponge Dough	Medium Protein Flour	100	500
	Water	50	250
	Yeast: Danbaoli HS	0.6	3
	Medium Protein Flour	100	500
	Yeast: Danbaoli HS	0.6	3
Main Dough	Improver: DBL-Master	0.3	1.5
	Water	45	225
	Salt	1	5
	Sugar	8	40
	Baking Powder	0.8	4
	Fermented dough	100	500
	Shortening	10	50
Filling	Ham/Pork		500
	Sugar		200
	Honey		50
	Flour		50



Process

Sponge Dough	2 hours fermentaion
Mixing	Spiral (5 min in 1 st speed and 2 min in 2 nd speed)
Sheeting	Make the dough flat and smooth on the surface
Lamination	Apply the pork lard on the dough surface
Shaping into roll	
Dividing	40 g/per
Skin preparation	Prepare the skin shape in order to fill the fillings
Fillings	20-25 g
Shaping	
Proofing	10-20 min
Steaming	12 min

Meaty & Pepper Flavor
 Sweet Savory
 Meaty & Pepper Flavor
 Savory
 Sweet
 Meaty & Pepper Flavor



Taste

STEAMING GOODS *in words*

A GLOSSARY OF SENSORY TERMS TO DESCRIBE STEAMING GOODS

Renowned for its sensory expertise, Lesaffre has developed, together with our experts, a glossary of sensory attributes developed to the assessment of steaming goods. This tool is used to combine two approaches: the more subjective approach of consumers and the more objective angle of experts.

Browse this booklet, sample and enjoy!



Already published:

"LE CROISSANT" in words, to describe croissants;

PIZZA in words, to describe pizza;

"LE PAIN" in words, to describe crusty bread;

SANDWICH BREAD in words, to describe sandwich bread



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