

# CONVERTING OUNCES TO POUNDS

OUNCES	LBS.	OZS.
16	1	0
17	1	1
18	1	2
19	1	3
20	1	4
21	1	5
22	1	6
23	1	7
24	1	8
25	1	9
26	1	10
27	1	11
28	1	12
29	1	13
30	1	14
31	1	15
32	2	0
33	2	1
34	2	2
35	2	3
36	2	4
37	2	5
38	2	6
39	2	7
40	2	8
41	2	9
42	2	10
43	2	11
44	2	12
45	2	13
46	2	14
47	2	15
48	3	0
49	3	1

OUNCES	LBS.	OZS.
50	3	2
51	3	3
52	3	4
53	3	5
54	3	6
55	3	7
56	3	8
57	3	9
58	3	10
59	3	11
60	3	12
61	3	13
62	3	14
63	3	15
64	4	0
65	4	1
66	4	2
67	4	3
68	4	4
69	4	5
70	4	6
71	4	7
72	4	8
73	4	9
74	4	10
75	4	11
76	4	12
77	4	13
78	4	14
79	4	15
80	5	0
81	5	1
82	5	2
83	5	3

OUNCES	LBS.	OZS.
84	5	4
85	5	5
86	5	6
87	5	7
88	5	8
89	5	9
90	5	10
91	5	11
92	5	12
93	5	13
94	5	14
95	5	15
96	6	0
97	6	1
98	6	2
99	6	3
100	6	4
200	12	8
300	18	12
400	25	0
500	31	4
600	37	8
700	43	12
800	50	0
900	56	4
1000	62	8
2000	125	0
3000	187	8
4000	250	0
5000	312	8
6000	375	0
7000	437	8
8000	500	0
9000	562	8
10000	625	0

## Metric Measures Of Capacity

### Approximate Conversion Figures

1/2 deciliter		= 1/3 gill	= 1/12 pt	= 1 3/4 oz. (approx)
1 deciliter		= 2/3 gill	= 1/6 pt	= 3 1/3 oz. (approx)
1 1/2 deciliter		= 1 gill	= 1/4 pt	= 5 oz. (approx)
3 deciliter		= 2 gill	= 1/2 pt	= 10 oz. (approx)
5 3/4 deciliter		= 4 gill	= 1 pt	= 20 oz. (approx)
7 deciliter		= 5 gill	= 1 1/4 pt	= 25 oz. (approx)
9 deciliter		= 6 gill	= 1 1/2 pt	= 30 oz. (approx)
10 deciliter	= 1 liter	= 7 gill	= 1 3/4 pt	= 35 oz. (approx)
11 1/2 deciliter	= 1 1/7 liter	= 8 gill	= 2 pt	= 40 oz. (approx)
	2 liter		= 3 1/2 pt	= 70 oz. (approx)
	3.785 liter	= 1 American gallon		
	4.546 liter	= 10 lb. distilled water = 1 Imperial gallon		

## Metric Linear Measures

### Approximate Conversion Figures

1 millimeter	= 0.001 meter	= 0.0394 inch	= 1/20 inch
10 millimeters	= 1 centimeter	= 0.3937 inch	= 1/2 inch
10 centimeters	= 1 decimeter	= 3.937 inch	= 4 inch
10 decimeters	= 1 meter	= 39.37 inch	= 39 1/4 inch
10 meters	= 1 dekameter	= 393.7 inch	= 393 3/4 inch
10 dekameters	= 1 hectometer	= 328 ft. 1 inch	= 109 yards
10 hectometers	= 1 kilometer	= 3280 ft. 10 inch	= 1093 2/3 inch

## OUNCES TO GRAMS CONVERSION CHART

<u>OZ.</u>	<u>=</u>	<u>GRAMS</u>	<u>OZ.</u>	<u>=</u>	<u>GRAMS</u>	<u>OZ.</u>	<u>=</u>	<u>GRAMS</u>
¼	=	7.09	11½	=	326.02	23½	=	666.21
½	=	14.17	12	=	340.19	24	=	680.39
¾	=	21.26	12½	=	354.37	24½	=	694.56
1	=	28.35	13	=	368.54	25	=	708.74
1½	=	42.52	13½	=	382.72	25½	=	722.91
2	=	56.70	14	=	396.89	26	=	737.09
2½	=	70.87	14½	=	411.07	26½	=	751.26
3	=	85.05	15	=	425.24	27	=	765.44
3½	=	99.22	15½	=	439.42	27½	=	779.61
4	=	113.40	16	=	453.59	28	=	793.79
4½	=	127.57	16½	=	467.77	28½	=	807.96
5	=	141.75	17	=	481.94	29	=	822.14
5½	=	155.92	17½	=	496.12	29½	=	836.31
6	=	170.10	18	=	510.29	30	=	850.49
6½	=	184.27	18½	=	524.47	30½	=	864.66
7	=	198.45	19	=	538.64	31	=	878.83
7½	=	212.62	19½	=	552.82	31½	=	893.01
8	=	226.80	20	=	566.99	32	=	907.18
8½	=	240.97	20½	=	581.16			
9	=	255.15	21	=	595.34			
9½	=	269.32	21½	=	609.51			
10	=	283.50	22	=	623.69			
10½	=	297.67	22½	=	637.86			
11	=	311.84	23	=	652.04			

# CONVERSION TABLES

## Metric Weights

### Approximate Equivalents

28.35 grams	=	1 ounce
10 grams	=	.353 ounces
25 grams	=	.882 ounces
50 grams	=	1.764 ounces
75 grams	=	2.645 ounces
100 grams	=	3.523 ounces
250 grams	=	8.818 ounces
500 grams	=	1 lb. 1.637 oz.

50 grams	=	1.75 ounces
100 grams	=	3.5 ounces
150 grams	=	5.25 ounces
200 grams	=	7 ounces
250 grams	=	8.75 ounces
500 grams	=	17.66 ounces
1 kilogram	=	2 lb. 3 ounces
1.5 kilograms	=	4 lb. 5 ounces
2 kilograms	=	4 lb. 6 ounces
2.5 kilograms	=	5 lb. 8 ounces
3 kilograms	=	6 lb. 10 ounces

1 oz.	28.35 g
2 oz.	56.70 g
3 oz.	85.05 g
4 oz.	113.40 g
5 oz.	141.75 g
6 oz.	170.10 g
7 oz.	198.45 g
8 oz.	226.80 g
9 oz.	255.15 g
10 oz.	283.50 g
11 oz.	311.85 g

12 oz	340.20 g
13 oz	368.55 g
14 oz	396.90 g
15 oz	425.25 g
16 oz	453.60 g
17 oz	481.95 g
18 oz	510.30 g
19 oz	538.65 g
20 oz	567.00 g
21 oz	595.35 g
22 oz	623.70 g

1 cc (Cubic Centimeter) equals 1 gram which can then be converted as above.

# FROZEN PER-FORMED DANISH COMMON FAULTS & POSSIBLE CAUSES

Common Fault	Possible Causes
A. Poor Volume	<ol style="list-style-type: none"><li>1. Improper retarding (uncovered)</li><li>2. Old product</li><li>3. Under proofed</li></ol>
B. Poor Color	<ol style="list-style-type: none"><li>1. Baked at too low a temperature</li><li>2. Old product</li><li>3. Under baked</li><li>4. Retarded too long</li></ol>
C. Collapsing	<ol style="list-style-type: none"><li>1. Over proofed</li><li>2. Under baked</li><li>3. Too much heat</li><li>4. Too many on a pan</li></ol>
D. Bleed Out Of Fat	<ol style="list-style-type: none"><li>1. Excessive Proof Time</li></ol>
E. Too Dark	<ol style="list-style-type: none"><li>1. Too much heat</li><li>2. Over baked</li><li>3. Egg washed</li></ol>
F. Dry Cracked Surface On Raw Dough	<ol style="list-style-type: none"><li>1. Improper retarding (uncovered)</li><li>2. Freezer burn</li></ol>

# CAKES

## COMMON FAULTS & POSSIBLE CAUSES

Common Fault	Possible Causes
A. Low Volume	<ol style="list-style-type: none"><li>1. Under or over mixing of liquid</li><li>2. Under mixing or extreme over mixing</li><li>3. Too large a pan</li><li>4. Oven temperature too low or too hot</li></ol>
B. Fallen Cake	<ol style="list-style-type: none"><li>1. Under baking - oven temperature too low and/or too short baking time</li><li>2. Under or over measurement of liquid</li><li>3. Too small a pan - batter too deep</li><li>4. Moving or jarring cake before sufficient baking</li></ol>
C. Sticky Top Crust	<ol style="list-style-type: none"><li>1. Covering cakes for storing while still warm</li><li>2. Over measuring of liquid</li><li>3. Under mixing</li><li>4. Oven temperature too low and/or too short baking time</li></ol>
D. Soggy	<ol style="list-style-type: none"><li>1. Moving the cake before it is "set"</li><li>2. Under baking</li></ol>
E. Tunnels & Holes	<ol style="list-style-type: none"><li>1. Oven temperature too hot</li><li>2. Under mixing or extreme over mixing</li><li>3. Improper placement of pans on oven shelf</li><li>4. Large air bubbles trapped in batter</li></ol>
F. Shrinkage (excess pulling away from sides of pan)	<ol style="list-style-type: none"><li>1. Too little batter in pans</li><li>2. Pans greased too heavily</li><li>3. Pans too close together in oven</li><li>4. Extreme over mixing</li><li>5. Over baking - oven temperature too hot and/or too long baking time</li></ol>
G. Peaked Cakes	<ol style="list-style-type: none"><li>1. Batter too cold</li><li>2. Oven temperature too hot</li><li>3. Excess liquid</li></ol>

# CROISSANTS

## COMMON FAULTS & POSSIBLE CAUSES

Common Fault	Possible Causes
A. Collapsing	<ol style="list-style-type: none"><li>1. Under baked</li><li>2. Over proofed</li><li>3. Too high baking temperature</li><li>4. Improper panning</li><li>5. Excessive humidity in proof box</li></ol>
B. Poor Volume	<ol style="list-style-type: none"><li>1. Under proofed</li><li>2. Poor retarding</li><li>3. Old product</li></ol>
C. Bleed Out Of Fat	<ol style="list-style-type: none"><li>1. Too much heat in proof box</li></ol>
D. Different Sizes After Baking	<ol style="list-style-type: none"><li>1. Weight variance of product</li><li>2. Improper storage and fluctuating storage temperature</li><li>3. Exposed to freeze thaw cycles</li></ol>
E. Color Too Light Or Too Dark	<ol style="list-style-type: none"><li>1. Improper baking temperature</li></ol>
F. Freezer Burns	<ol style="list-style-type: none"><li>1. Improperly sealed packages</li><li>2. Excessive age</li></ol>
G. Dry Cracked Surface On Raw Product	<ol style="list-style-type: none"><li>1. Uncovered during retarding</li><li>2. Excessive retarding</li></ol>

# PIES

## COMMON FAULTS & POSSIBLE CAUSES

Common Fault	Possible Causes
A. Poor Color	<ol style="list-style-type: none"><li>1. Under baking</li><li>2. Too low a baking temperature</li><li>3. Exposed to freeze thaw cycle</li></ol>
B. Raw Bottom	<ol style="list-style-type: none"><li>1. Poor bottom heat</li><li>2. Overloaded oven</li><li>3. Improper panning</li><li>4. Too much heat</li></ol>
C. Raw Top	<ol style="list-style-type: none"><li>1. Poor top heat</li><li>2. Overloaded oven</li></ol>
D. Puffed Up Top Crust	<ol style="list-style-type: none"><li>1. Poor venting</li><li>2. Over baking</li></ol>
E. Raw Spots	<ol style="list-style-type: none"><li>1. Overloaded oven</li><li>2. Too low a baking temperature</li></ol>
F. Boil Out	<ol style="list-style-type: none"><li>1. Too low a baking temperature</li><li>2. Over baking</li><li>3. Overloaded oven</li><li>4. Too hot oven</li><li>5. Poor venting</li><li>6. Baking thawed pies</li><li>7. Cracked crust</li></ol>
G. Edge Dark/Raw Center	<ol style="list-style-type: none"><li>1. Too high a baking temperature</li><li>2. Excessive egg wash</li></ol>
H. Cracked Crust	<ol style="list-style-type: none"><li>1. Poor venting</li><li>2. Improper storage</li></ol>
I. Raw Lattice	<ol style="list-style-type: none"><li>1. Too much heat</li><li>2. Overloaded oven</li><li>3. Lattice depressed into filling</li></ol>



# COOKIES

## COMMON FAULTS & POSSIBLE CAUSES

Common Fault	Possible Causes
A. Raw Centers	<ol style="list-style-type: none"><li>1. Under baked</li><li>2. Too high a baking temperature</li><li>3. Improper panning</li></ol>
B. Dark Edges	<ol style="list-style-type: none"><li>1. Over baking</li><li>2. Too high a baking temperature</li></ol>
C. Excessive Spread	<ol style="list-style-type: none"><li>1. Over mixing</li><li>2. Too low a baking temperature</li><li>3. Baking on greased pans</li></ol>
D. No Spread	<ol style="list-style-type: none"><li>1. Too high a baking temperature</li><li>2. Old product</li></ol>
E. Too Dark	<ol style="list-style-type: none"><li>1. Over baked</li><li>2. Too high a baking temperature</li></ol>
F. Grey Color	<ol style="list-style-type: none"><li>1. Old product</li><li>2. Under baked</li></ol>

# MUFFINS

## COMMON FAULTS & POSSIBLE CAUSES

Common Fault	Possible Causes
A. Poor Peak	<ol style="list-style-type: none"><li>1. Low oven temperature</li><li>2. Improper amount of water</li><li>3. Old mix</li><li>4. Too much fruit</li><li>5. Improper heat transfer</li><li>6. Water temperature too hot</li><li>7. Excessive floor time</li></ol>
B. Flat Muffin	<ol style="list-style-type: none"><li>1. Low temperature</li><li>2. Too much water</li><li>3. Old mix</li><li>4. Under mixing</li><li>5. Batter temperature too warm</li><li>6. Excessive floor time</li></ol>
C. High Sides	<ol style="list-style-type: none"><li>1. Over greased pan</li></ol>
D. Crumbly	<ol style="list-style-type: none"><li>1. Over baked</li><li>2. Over mixed</li><li>3. Too much water</li><li>4. Under mixed</li></ol>
E. Tough	<ol style="list-style-type: none"><li>1. Over mixed</li><li>2. Not enough water</li><li>3. Over baked</li></ol>
F. Too Dark	<ol style="list-style-type: none"><li>1. Temperature too high</li><li>2. Baked too long</li></ol>
G. Blow Out	<ol style="list-style-type: none"><li>1. Batter too cold</li><li>2. Temperature too high</li><li>3. Too much fan (convection oven)</li></ol>
H. Soggy	<ol style="list-style-type: none"><li>1. Under baked</li><li>2. Too much fruit</li><li>3. Too much water</li><li>4. Improper fruit</li></ol>

- I. Poor Color
  - 1. Temperature too low
  - 2. Too much bottom heat
  - 3. Too many pans in oven
  
- J. Sticking
  - 1. Improper greasing
  - 2. Improper pan release
  - 3. Wet pans
  - 4. Worn out pans
  - 5. Unseasoned pans
  - 6. Too much topping sugar
  
- K. Assorted Sizes
  - 1. Improper scaling