

# Tortilla Glossary

## Ingredient and Processing Terms

Dough Reducers	These ingredients improve machinability of dough, reduce mixing time and increase extensibility. Common ones include L-Cystine, Sodium metabisulfite, enzymes, etc.
Dwell Time	Pressing time of the dough ball between the two hot plates in the tortilla oven.
Floor Time	The amount of time dough is left to rest in the mixer before being shaped into dough balls.
GMP	Good Manufacturing Practices (GMP) are the standards a company follows to produce consistent and safe product.
Proofing Time	After the dough has been mixed and rolled into dough balls, the amount of time it is allowed to sit in a warm room or proofer before it is baked in order to let the dough rise.

## Dough and Tortilla Quality Terms

Hard Dough	Tortilla dough with poor machinability, difficult to press.	
Sticky Dough	Ability of dough to stick to the surfaces of any surface it comes into contact with. This is not desirable in tortillas and can be measured as extensibility of the dough using a Mixolab or texture profile analyzer.	 1
Flexibility / Foldability	The ability to fold a tortilla without any cracks or tears. (1)	 2
Rollability	Also called extensibility, this is the ability to fold / roll and stretch a tortilla without any cracks or tears. (2)	 3
Toast Point	Brown to dark brown spots on the blister of a tortilla. They can be found on both the top and bottom of the tortilla. They are desirable for some manufacturers and not for others. (3)	 3
Translucent Tortilla	Raw looking spot on a cooled baked product or the inability to stop light from passing through the tortilla. (4)	 4
Moldy Tortilla	A tortilla that has mold growing on it.	
Off-Flavored Tortilla	The tortilla has an odd flavor.	
Staling	Generally associated with baked goods, the product becomes hard and brittle during storage resulting in throwing it out.	 5
Peeling	When a layer of the tortilla begins to pull away from the other causing a tear in the tortilla. (5)	
Pillowing	Swelling of the tortilla due to steam and gas production from baking and leavening actions. The top layer separates from the bottom layer during baking making it look like a "pillow" instead of a flat tortilla when it comes out of the oven. Pillowing leads to peeling and sticking. (6)	 6
Sticking	Two or more tortillas in a stack that will not separate without causing a tear in the tortilla. (7)	
Zippering	Two tortillas in a stack that when separated produce a "ziss" sound, indicating that sticking will soon occur.	 7
Dry / Brittle Tortilla	When the tortilla doesn't have enough moisture or is overcooked or is low in shortening or emulsifiers, causing it to become dried out and easily broken. This is most often seen on the edges of the cooked tortilla where pieces easily break off.	
Rough / Broken Edges	Edges of the tortilla are broken or cracked, generally due to dryness. (8)	 8
Lacing / Curling	Curling is when the edges of the tortilla curl up instead of lying flat. Lacing is when the edges of the tortillas almost appear to have a lace pattern as opposed to the rounded edges we expect to see. (9)	 9
Off-Shaped Tortilla	Tortillas are not uniform or have irregular edges. When water is too cold or dough is underhydrated, tortillas tend to be oval-shaped. When dough is overhydrated or water is too warm, irregular shapes tend to occur. (10)	 10