

s 2020 0073

The invention relates to the food industry, namely to a process for producing bread from triticale flour.

The process, according to the invention, comprises the preparation of dough from triticale flour, pressed yeast, salt, sugar, whey, fat-soluble extract from sea-buckthorn fruits or rose hips, or ashberries and water, kneading, fermentation, division of the dough into pieces, molding, leavening and baking, at the same time the fat-soluble extract is obtained by mixing the powder from sea-buckthorn fruits or rose hips, or ashberries with deodorized sunflower oil, ultrasonic extraction and subsequent vacuum filtration.

Claims: 1