

97-0236

The summary of the invention consists in the fact that the bread composition contains flour, yeast, sugar, fermented malt, spices, kvass wort concentrate, salt and water.

The process for bread production includes leaven preparation from flour, water and yeasts, its fermentation, dough kneeding with addition of the remaining amount of flour and water as well as fermented malt, kvass wort concentrate, sugar, salt, further dough fermentation, division thereof into semi-finished products, their rest and baking. The novelty of the invention consists in the fact that at the dough kneeding stage it is added spices, 20% of which in mixture with the malt are preliminarily comminuted, soaked in water at a temperature of 45...55°C during 45...50 min, and the remaining amount of spices is also soaked in water at a temperature of 90...95°C during 25...30 min. The dough fermentation lasts to an acidity of 9...11 degrees.

The technical result consists in the bread enrichment with biologically active components allowing to increase the bread freshness term.