

98-0258

The invention relates to the food industry, in particular, to a composition and process for manufacturing of some bread baking products.

Summary of the invention consists in, that the composition contains wheat flour, yeasts, vegetal oil, salt, complex of soy-bean proteine with pectine and water.

The process provides preparation of the components, mixing of the wheat flour, yeasts, vegetal oil, salt, soy-bean protein, water, dough kneading and fermentation, dividing thereof in the semi-fabricated pieces, further fermentation and baking; simultaneously the dough kneading is realized by the monophasic method and as a soy-bean protein product it is used a soy-bean complex with pectin. The dough fermentation is carried out up to the acidity of 3,5...7,0 degrees.

The result consists in diminution of the drying losses, increasing the long-term storage, reduction of time and expenditures for production of some bread baking products.