

The invention refers to the food industry, in particular to the baking of bread, namely to a process for production of bread.

Summary of the invention consists in that the dough is prepared in two stages. In the first stage it is prepared the leaven from wheat flour, yeast suspension, salt solution and water and it is left for fermentation for three hours. In the second stage, for kneading of dough it is added the remaining quantity of the flour, water and calcium brine in a quantity of 0,2...0,4% of calcium of the total mass of the flour. The dough is left for fermentation for 1,0...1,5 hours, it is divided into semifinished products, it is left for leavening and it is baked.

The result of the invention consists in enriching the bread with a biologically active mineral component.