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The invention relates to the baking industry, in particular to a process for producing white-rye bread with prophylactic food additives.

The process, according to the invention, includes the concomitant preparation of the scald by scalding the wheat flour with potable water having the temperature of 95...97°C with maintenance during 110...120 min and the preliminary leaven by mixing the yeast, water, rye flour and leavened dough with subsequent fermentation during 110...120 min. Then, it is prepared the final leaven by mixing the scald with the preliminary leaven, rye and wheat flour, fermented malt, milled coriander with subsequent fermentation during 110...120 min, and the dough is prepared by mixing the final leaven, the wheat and rye flour, the yeast, the sugar, the salt, the iodine-containing component, the water and it is fermented up to the acidity of 4,9...5,6°H. The obtained dough is divided, leavened and baked.

The result of the invention consists in obtaining bread with low acidity, elastic fine-pored crumb, an increased content of biologically active substances and with long shelf life.

Claims: 4