

s 2018 0049

The invention relates to the food industry, namely to a process for producing bread with addition of CO₂-tomato waste meal.

The process, according to the invention, includes mixing high-quality wheat flour with CO₂-tomato waste meal in the amount of 0,5% of the total meal weight, dry or humidified, adding the yeast suspension, the aqueous salt solution, water, kneading the dough for 12...14 min, leavening the dough for 20 min, dividing the dough into pieces with the shaping of semi-finished products, additional leavening for 20 min, pre-leavening and scoring the semi-finished products, final leavening at 35...40°C for 20 min and baking thereof at 240°C.

Claims: 3