

a 2005 0382

The invention refers to the food industry, namely to a process for fabricating dietetic bakery products.

The proposed process includes preparation of the sponge, fermentation thereof, setting of the dough of wheat flour, table salt, a calcium-containing substance, the prepared sponge and oil, fermentation of the dough, cutting thereof, formation of the half-finished products, proof and baking thereof.

Novelty of the invention consists in that into the sponge there is introduced bran, soaked in water at the temperature of 38...40°C, taken in the ratio of 1:8...1:4 about the total quantity of wheat flour, and its fermentation is carried out during 30 min. As calcium-containing substance is used calcium chloride in the quantity of 100...200 mg of calcium to 100 g of finished product.

Claims: 1