

The invention refers to the baking industry, in particular to a composition and a process for preparation of bread.

The composition for preparation of bread, according to the invention, contains first-rate flour, yeast, salt, soy-bean oil, dry food soy-bean protein and water, having the following ingredient ratio, kg to 100 kg of flour:

yeast	1,5...2,5
salt	1,5
soy-bean oil	0,5...2,0
dry food soy-bean protein	2,0...13,0
water	54,9...64,2.

The process, according to the invention, includes mixing and kneading of the composition ingredients by a monophasic or biphasic method on the basis of dense leavened dough. The dry food soy-bean protein is mixed with water in the ratio of 1:(2,0...2,5) and matured within 15...45 min at the temperature of 30...40°C. Then the dough is subjected to fermentation, division into half-finished products, leavening and baking.

The result of the invention consists in enhancing the biochemical processes, in decreasing the dough maturation, leavening duration and shrinkage thereof during baking, as well as in ameliorating the organoleptic indexes of the bread.

Claims: 2