

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

Summary of the invention consists in that the composition for bread preparation contains wheat flour, yeast, salt, sugar, vegetable oil, lecithin, soya component and water.

The process for bread preparation includes preparation of the dough by mixing the wheat flour, yeast, salt, sugar, vegetable oil, lecithin, water and soya component, which is introduced into the dough in the last place. Kneading of the dough is carried out by mono- or biphasic method. Afterwards, the dough is subjected to fermentation, division thereof into half-finished products, leaven and baking.

The result of the invention consists in decreasing the dough preparation time, in increasing the content of soya proteins, lecithin and pectin and in improving the organoleptic indexes.