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The invention refers to the food industry, namely to the fabrication of bakery products with an increased biological value.

The process for fabrication of bakery products enriched with iron includes preparation of dough by monophasic method from high-quality flour, baker's yeast, table salt, sugar and water, wherein it is incorporated a water-oil emulsion, prepared from seed fat, 3...5% solution of heptahydrate ferrous sulphate, egg powder and dried milk, together with dried and comminuted hips, afterwards there follows fermentation of the dough, division, leavening and baking.

The result consists in improving the quality and increasing the biological values of the products.

Claims: 1