

99-0151

The invention relates to the food industry, in particular to a composition for preparation of cereal bread, that can be used in bake-houses.

Summary of the invention consists in that the composition for preparation of cereal bread contains first-rate wheat flour, integrally milled wheat grains, phosphatidic concentrate, baker's yeast, table salt and drinking water, taken in the following component ratio, kg:

first-rate wheat flour 40,0...60,0

integrally milled wheat grains 40,0...60,0

phosphatidic concentrate 1,5...12,0

baker's yeast 1,5...6,0 table salt 1,0...2,5 drinking water up to the dough humidity

of 47...48%. The result of the invention consists in the enrichment of bread with biologically active components.