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The invention relates to the baking industry and can be used for ensuring food and nutritional safety of people with disorders associated with gluten consumption.

The composition for producing gluten-free bread with the addition of spinach pulp, according to the invention, comprises soryz flour, corn starch, sugar, table salt, xanthan gum, *Psyllium* seed flour, baking powder, dry yeast, sour cream, spinach pulp and water, at the same time the process for producing bread includes separate dosing and mixing of dry and liquid ingredients, their subsequent combination, kneading and portioning of the dough, followed by aging, fermentation and baking.

Claims: 2

Fig.: 5