

- [54] **ZERO FERMENTATION BREAD PROCESS**
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Related U.S. Application Data

- [63] Continuation-in-part of Ser. No. 171,402, Aug. 12, 1971 abandoned, which is a continuation of Ser. No. 767,921, Oct. 6, 1968, abandoned.
- [52] U.S. Cl. **426/25, 426/208**
- [51] Int. Cl. **A21d 2/22, A21d 2/04**
- [58] Field of Search **99/90 CB, 91; 426/25, 208**

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[57] **ABSTRACT**

An activated flour containing defined amounts of ascorbic acid and an edible oxidising agent when used in the manufacture of yeast-raised baked goods permits the elimination of the distinct bulk fermentation period and thereby significantly reducing the overall processing time, typically to around two hours or less. The flour is used in a process of improving the straight-dough method of preparing yeast-raised baked goods in which the activated flour is mixed with conventional dough ingredients, the dough is relaxed and immediately thereafter divided, moulded, panned, proofed and baked.

3 Claims, No Drawings