

# United States Patent

Duquette

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[54] **ENZYMATIC BAKING COMPOSITIONS  
AND METHODS FOR USING SAME**

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**Related U.S. Application Data**

- [63] Continuation-in-part of Ser. No. 732,064, May 27, 1968, abandoned.  
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[58] Field of Search .....99/90, 91

[56] **References Cited**

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[57] **ABSTRACT**

Novel dough-treating compositions containing a proteolytic enzyme such as papain, bromelain or ficin in combination with dough aging agents such as alkali metal and alkaline earth metal iodates, bromates or peroxides and sufficient edible, non-toxic acid so that the pH of a 10 percent aqueous solution is from about 3.7 to 6.5, and the use of such compositions to reduce the fermentation time of yeast-leavened dough.

**14 Claims, No Drawings**