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(54) **PACKAGED POWDER COMPOSITION FOR BAKERY**

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CPC A21D 10/00; A21D 8/047
See application file for complete search history.

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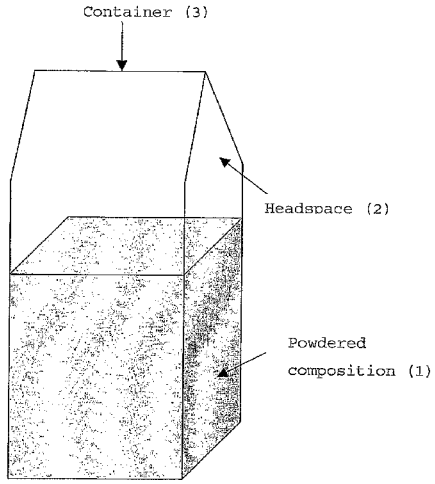
(57) **ABSTRACT**

The present invention relates to a new product for bakery industry comprising a stable powdered composition, said powdered composition comprising active yeast and a bread improvement composition, and optionally a bread flavor composition. The present invention also relates to its use and a process for its preparation.

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