CLAIMS:

1. A baking enzyme composition for flour comprising a lipase, an oxido-reductase, a xylanase and a transferase, wherein the lipase is between about 5 to 200 units per kilogram of flour; the oxido-reductase is between about 5 to 1000 units per kilogram of flour; the xylanase is between about 10 to 1000 units per kilogram of flour; and the transferase is between about 0.1 to 5 units per kilogram of flour.
2. The baking enzyme composition of claim 1 wherein the baking enzyme composition is derived from microbial origin.
3. The baking enzyme composition of claim 1 wherein the lipase is derived from *Aspergillus niger, Bacillus subtilis Aspergillus oryzae, Rhizopus oryzae,* or *Fusarium oxysporum*.
4. The baking enzyme composition of claim 1 wherein the oxido-reductase is glucose oxidase.
5. The baking enzyme composition of claim 1 wherein the oxido-reductase is derived from *Aspergillus niger*.
6. The baking enzyme composition of claim 1 wherein the xylanase is fungal xylanase or beta-glucanase.
7. The baking enzyme composition of claim 1 wherein the xylanse is derived from *Aspergillus oryzae* or *Aspergillus niger*.
8. The baking enzyme composition of claim 1 wherein the transferase is transglutaminase.
9. The baking enzyme composition of claim 1 wherein the transferase is derived from *Aspergillus niger* or *Streptomyces mobaraensis*.
10. ~~The baking enzyme composition of claim 1 wherein the lipase is between about 5 to 200 units per kilogram of flour; the oxido-reductase is between about 5 to 1000 units per kilogram of flour; the xylanase is between about 10 to 1000 units per kilogram of flour; and the transferase is between about 0.1 to 5 units per kilogram of flour.~~
11. ~~11.~~10. The baking enzyme composition of claim 1 wherein the lipase is between about 15 to 90 units per kilogram of flour; the oxido-reductase is between about 70 to 420 units per kilogram of flour; the xylanase is between about 55 to 330 units per kilogram of flour; and the transferase is between about 0.1 to 1.2 units per kilogram of flour.
12. ~~12.~~11. A pre-mix comprising a flour having an endogenous gluten forming protein; and the baking enzyme composition according to any one of claims 1 to ~~11~~10.
13. ~~13.~~12. A dough comprising a baking enzyme composition according to any one of claims 1 to ~~11~~10.

~~14.~~13. A method to prepare a dough comprising adding to dough comprising flour, water, yeast, and the baking enzyme composition or pre-mix according to any one of claims 1 to ~~11~~10.

~~15.~~14. A method of enhancing the endogenous vital gluten content of a flour comprising adding the baking enzyme composition according to any one of claims 1 to ~~11~~10.

~~16.~~15. A food product comprising the baking enzyme composition according to any one of claims 1 to ~~11~~10.