【CLAIMS】

【Claim 1】

A composition for baking, comprising two or more enzymes and two or more emulsifiers,

wherein the two or more enzymes comprise amylase and hemicellulose,

wherein the two or more emulsifiers comprise monoglyceride and sodium stearoyl lactylate,

wherein the monoglyceride and sodium stearoyl lactylate are contained in a weight ratio of 1:0.1 to 1:0.8,

wherein the composition further comprises one or more gums,

wherein the total content of the enzyme is 0.5 to 5 parts by weight, based on 100 parts by weight of the gum.

~~【Claim 2】~~

~~The composition for baking according to claim 1, wherein the two or more enzymes comprise amylase and hemicellulase.~~

【Claim ~~3~~2】

The composition for baking according to claim ~~2~~1, wherein the amylase and hemicellulase are contained in a weight ratio of 1:5 to 1:15.

~~【Claim 4】~~

~~The composition for baking according to claim 1, wherein the two or more emulsifiers comprise monoglyceride and sodium stearoyl lactylate.~~

~~【Claim 5】~~

~~The composition for baking according to claim 4, wherein the monoglyceride and sodium stearoyl lactylate are contained in a weight ratio of 1:0.1 to 1:0.8.~~

~~【Claim 6】~~

~~The composition for baking according to claim 1, further comprising one or more gums.~~

【Claim ~~7~~3】

The composition for baking according to claim ~~6~~1, wherein the one or more gums comprise xanthan gum.

【Claim ~~8~~4】

The composition for baking according to claim ~~6~~1, wherein ~~the total content of the enzyme is 0.5 to 5 parts by weight, and~~ the total content of the emulsifier is 50 to 300 parts by weight, based on 100 parts by weight of the gum.

【Claim ~~9~~5】

A dough for freezing distribution comprising the composition for baking according to any one of claims 1 ~~to~~or ~~5~~2 and wheat flour.

【Claim ~~10~~6】

The dough for freezing distribution according to claim ~~9~~5, wherein the enzyme is contained in a content of 0.003 parts by weight to 0.006 parts by weight relative to 100 parts by weight of the wheat flour.

【Claim ~~11~~7】

The dough for freezing distribution according to claim ~~9~~5, wherein the emulsifier is included in a content of 0.1 parts

by weight to 0.5 parts by weight relative to 100 parts by weight of the wheat flour.

【Claim ~~12~~8】
A dough for freezing distribution comprising the composition for baking according to any one of claims ~~6 to 8~~3 or 4 and wheat flour.

【Claim ~~13~~9】
The dough for freezing distribution according to claim ~~12~~8, wherein the gum is contained in a content of 0.1 parts by weight to 0.5 parts by weight relative to 100 parts by weight of the wheat flour.

【Claim ~~14~~10】
A bread for freezing distribution which is prepared with the dough for freezing distribution according to claim ~~9~~5.

【Claim ~~15~~11】
A bread for freezing distribution which is prepared with the dough for freezing distribution according to claim ~~12~~8.

【Claim ~~16~~12】
A method for maintaining the freezing and unfreezing stability of a dough or bread for freezing distribution, comprising a step of storing the dough which contains two or more enzymes, two or more emulsifiers and wheat flour, or the bread prepared therefrom under freezing conditions,

wherein the two or more enzymes comprise amylase and hemicellulose,

wherein the two or more emulsifiers comprise monoglyceride and sodium stearoyl lactylate,

wherein the monoglyceride and sodium stearoyl lactylate are contained in a weight ratio of 1:0.1 to 1:0.8,

wherein the dough further comprises one or more gums,

wherein the total content of the enzyme is 0.5 to 5 parts by weight, based on 100 parts by weight of the gum.

~~【Claim 17】~~

~~The method according to claim 16, wherein the dough further comprises one or more gums.~~