CLAIMS

1. The use of a breadmaking improver in a method for making baked bread by final baking of precooked bread stored without freezing at room temperature for a period of up to 7 days, said breadmaking improver comprising:
   a. an enzyme composition comprising a maltogenic exoamylase, amyloglucosidase, alpha amylase and xylanase, said maltogenic exoamylase being able to degrade maltotriose to maltose and glucose,
   b. ascorbic acid,
   pregelatinized wheat flour, and
   d. malted wheat flour,
   - maltogenic exoamylase being used at a content between 50 and 200 ppm,
   - amyloglucosidase being used at a content between 50 and 500 ppm,
   - alpha amylase being used at a content between 1 and 20 ppm,
   - xylanase being used at a content between 10 and 80 ppm,
   - ascorbic acid being used at a content between 50 and 300 ppm,
   - pregelatinized wheat flour being used at a content between 0.1 and 4%, and
   - malted wheat flour being used at a content between 0.05 and 0.5%,

   said contents being expressed in baker's percentage, i.e. relative to 100% of the flour in the kneading machine.

2. The use of a breadmaking improver in a method for making baked bread by final baking of precooked bread stored without freezing at 4°C for a period of up to 1 month said breadmaking improver comprising:
   a. an enzyme composition comprising a maltogenic exoamylase, amyloglucosidase, alpha amylase and xylanase, said maltogenic exoamylase being able to degrade maltotriose to maltose and glucose,
   b. ascorbic acid,
   c. pregelatinized wheat flour, and
   d. malted wheat flour,
   - maltogenic exoamylase being used at a content between 50 and 200 ppm,
   - amyloglucosidase being used at a content between 50 and 500 ppm,
   - alpha amylase being used at a content between 1 and 20 ppm,
   - xylanase being used at a content between 10 and 80 ppm,
   - ascorbic acid being used at a content between 50 and 300 ppm,
   - pregelatinized wheat flour being used at a content between 0.1 and 4%, and
   - malted wheat flour being used at a content between 0.05 and 0.5%,

   said contents being expressed in baker's percentage, i.e. relative to 100% of the flour in the kneading machine.

3. The use of a breadmaking improver as claimed in claim 1 or 2, characterized in that the baked bread is selected from the group comprising crusty loaves, Vienna bread, and milkbread, having a weight ranging from 30 g to 2 Kg.

4. A method for making baked bread by final baking of precooked bread stored without freezing at room temperature or at 4°C, characterized in that the precooked bread is prepared with ingredients comprising, in addition to flour, salt, baker's yeast and water, a breadmaking improver comprising:

a. an enzyme composition comprising a maltogenic exoamylase, amyloglucosidase, alpha amylase and xylanase, said maltogenic exoamylase being able to degrade maltotriose to maltose and glucose,

b. ascorbic acid,

c. pregelatinized wheat flour, and

d. malted wheat flour,

- maltogenic exoamylase being used at a content between 50 and 200 ppm,
- amyloglucosidase being used at a content between 50 and 500 ppm,
- alpha amylase being used at a content between 1 and 20 ppm,
- xylanase being used at a content between 10 and 80 ppm,
- ascorbic acid being used at a content between 50 and 300 ppm,
- pregelatinized wheat flour being used at a content between 0.1 and 4%, and
- malted wheat flour being used at a content between 0.05 and 0.5%,

said contents being expressed in baker's percentage, i.e. relative to 100% of the flour in the kneading machine.

5. The method as claimed in claim 4, characterized in that the ingredients used to prepare the bread additionally comprise:

- at least one sugar that takes part in the Maillard reaction and/or at least one protein involved in the mechanisms of the Maillard reaction selected from the group consisting of whey, lactose, glucose, galactose, sucrose, and fructose,
- at least one food-grade stabilizing agent selected from cellulose derivatives, and gums such as xanthan, guar or carob gums and pregelatinized flours, and
- at least one emulsifier.

6. The method as claimed in claim 5, characterized in that it comprises the following steps:
    a. making a formed, fermented dough ball that is ready to be cooked,
    b. precooking the dough ball in the oven until its crumb has set and its crust has formed and has changed color,
    c. cooling and storing the precooked dough ball,
    d. final baking in the oven at a temperature between 200 and 260°C for less than 10 minutes and preferably for 3 to 7 minutes.

7. The method as claimed in claim 6, characterized in that the final baking is preferably carried out at a temperature between 200 and 220°C.

8. The method as claimed in claim 6, characterized in that the final baking is carried out without steam injection.

9. The method as claimed in claim 6, characterized in that the precooking is carried out at a temperature between 220 and 280°C.

10. The method as claimed in claim 6, characterized in that the internal temperature of the dough ball at the end of precooking is greater than or equal to 95°C.

11. The method as claimed in claim 6, characterized in that the precooked bread is cooled for storage until its internal temperature is less than or equal to 30°C for subsequent storage at 4°C.

12. The method as claimed in claim 11, characterized in that said storage is carried out at 4°C for a period of up to one month.

13. The method as claimed in claim 6, characterized in that the precooked bread is cooled for storage until its internal temperature is less than or equal to 40°C for subsequent storage at room temperature.

14. The method as claimed in claim 13, characterized in that said storage is carried out at room temperature for a period of up to 7 days.

15. The method as claimed in one of claims 4 to 14, characterized in that the baked bread is selected from the group comprising crusty loaves, Vienna bread, and milkbread, having a weight ranging from 30 g to 2 Kg.

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