

【ABSTRACT】

The present application relates to a composition for baking. The dough for freezing distribution prepared using the composition and the bread prepared therefrom have the effect of improving water retention capacity, volume, mouthfeel, etc., and delaying aging to maintain freshness, even when freezing and unfreezing. Accordingly, the present application can provide a method for maintaining the freezing and unfreezing stability of dough for freezing distribution or bread prepared therefrom.