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- (54) **Title:** A PROCESS FOR THE PRODUCTION OF A BAKED PRODUCT WITHOUT ADDITION OF SUGAR

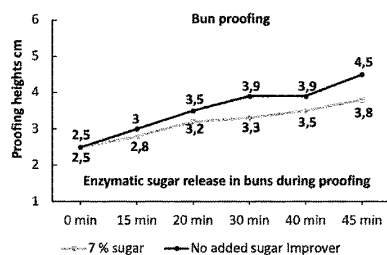


Fig. 1A

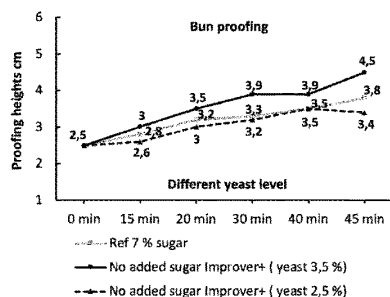


Fig. 1B

(57) **Abstract:** The present invention relates to a baked product made without any addition of sugar, which still has a suitable sweetness intensity and a good taste. The baked product has a very low content of fructose. The baked product is obtained by a two-step enzymatic process involving a first step of providing sugar from starch, suitable for a fermentation process, followed by a second step of enzymatic hydrolysis of polysaccharides, oligosaccharides and disaccharides, notably to form primarily glucose and maltose. The novel process further allows for an optimized and/or shortened proofing of the dough in the first step.

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