CLAIMS

1. A composition for a bakery food product obtained by subjecting a mixture containing heat-treated wheat flour and water to pressure-and-heat treatment,

wherein the mixture is a mixture of 100 parts by mass of raw materials containing the heat-treated wheat flour and 50 to 200 parts by mass of the water.

2. The composition according to claim 1, wherein the heat-treated wheat flour is heat-moisture-treated wheat flour or dry-heat-treated wheat flour.

3. The composition according to claim 1 or 2, wherein gluten vitality of the composition for the bakery food product is from 0 to 30%.

4. The composition according to any one of claims 1 to 3, wherein a gelatinization degree of the composition for the bakery food product is from 40 to 100%.

5. A method for producing a composition for a bakery food product, comprising subjecting a mixture containing heat-treated wheat flour and water to pressure-and-heat treatment,

wherein the mixture is a mixture of 100 parts by mass of raw materials containing the heat-treated wheat flour and 50 to 200 parts by mass of the water, and the pressure-and-heat treatment is heat treatment at 50 to 200°C for 5 to 120 minutes in a sealed state.

6. The method according to claim 5, wherein the heat-treated flour is heat-moisture-treated wheat flour or dry-heat-treated wheat flour.

7. The method according to claim 5 or 6, wherein gluten vitality of the composition for the bakery food product is from 0 to 30%.

8. The method according to any one of claims 5 to 7, wherein a gelatinization degree of the composition for the bakery food product is from 40 to 100%.

9. A method for producing a bakery food product, comprising:

preparing a dough comprising:

the composition for the bakery food product according to any one of claims 1 to 4; or

the composition for the bakery food product produced by the method according to any one of claims 5 to 8.

10. The method according to claim 9, wherein a solid content of the composition for the bakery food product in a total solid content of the dough is from 2 to 50 mass%.

11. The method according to claim 9 or 10, wherein the dough further contains wheat flour.

12. The method according to any one of claims 9 to 11, further comprising heating the prepared dough.

13. A bakery food product comprising:

the composition for the bakery food product according

to any one of claims 1 to 4; or

the composition for the bakery food product produced by the method according to any one of claims 5 to 8.