important shortcoming of the existing frozen precooked dough technology is shrinkage of the precooked dough during final baking, which reduces the volume by at least 10%.

Documents US-A-4788067 and US-A-4861601 describe methods appertaining to this precooked dough technology that require a final step of baking the precooked dough for 10 to 15 minutes.

Document WO 2006/002985 in the applicant's name proposes an improved method making it possible to supply good-quality baked products straight from the oven, throughout the day and in a short time. In this method, a ready-to-bake fermented shaped dough ball corresponding to the baked product is precooked in an oven until its crumb has set and a crust has formed and changed color. The precooked dough ball thus obtained is frozen for storage.

Thus, the precooked dough techniques and methods known from the prior art either require freezing of the precooked dough ball for storage, or require reducing the storage time to the minimum, as these methods employ precooked dough, which does not store well or for long.

To overcome the above problems, the applicant has developed a breadmaking improver that allows precooked loaves to be stored at room temperature for up to 7 days, or at a positive low temperature for a storage time of up to 1 month while preserving an excellent state of freshness. The baked loaves obtained by final baking of the precooked loaves using the improver according to the invention have good characteristics of taste and freshness.

In one aspect, there is provided 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:

- an enzyme composition comprising a maltogenic exoamylase, said maltogenic exoamylase being able to degrade maltotriose to maltose and glucose,
- an oxidant such as ascorbic acid,
- pregelatinized starch, or a source of pregelatinized starch such as a pregelatinized cereal flour, and
- malted wheat flour.

In another aspect, there is provided the use of a breadmaking improver in a method for making baked bread by final baking of precooked bread stored without freezing at a positive low temperature for a period of up to 1 month said breadmaking improver comprising:

- an enzyme composition comprising a maltogenic exoamylase, said maltogenic exoamylase being able to degrade maltotriose to maltose and glucose,
- an oxidant such as ascorbic acid,
- pregelatinized starch, or a source of pregelatinized starch such as a pregelatinized cereal flour, and
- malted wheat flour.

Thus, the applicant has developed an improved method for making baked bread obtained by final baking of a precooked dough ball stored at room temperature for a period of up to 7 days or stored at a positive low temperature for several days and up to 1 month without any deterioration of the freshness of

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, said maltogenic exoamylase being able to degrade maltotriose to maltose and glucose,
   b. an oxidant such as ascorbic acid,
   c. pregelatinized starch, or a source of pregelatinized starch such as a pregelatinized cereal flour, and
   d. malted wheat flour.

2. The use of a breadmaking improver in a method for making baked bread by final baking of precooked bread stored without freezing at a positive low temperature for a period of up to 1 month said breadmaking improver comprising:
   a. an enzyme composition comprising a maltogenic exoamylase, said maltogenic exoamylase being able to degrade maltotriose to maltose and glucose,
   b. an oxidant such as ascorbic acid,
   c. pregelatinized starch, or a source of pregelatinized starch such as a pregelatinized cereal flour, and
   d. malted wheat flour.

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. The use of a breadmaking improver as claimed in one of claims 1 to 3, characterized in that the breadmaking improver comprises:
   a. an enzyme composition comprising maltogenic exoamylase, amyloglucosidase, alpha amylase, and xylanase,
   b. ascorbic acid,
   c. pregelatinized wheat flour, and
   d. malted wheat flour.

5. A method for making baked bread by final baking of precooked bread stored without freezing at room temperature or at a positive low temperature, 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, said maltogenic exoamylase being able to degrade maltotriose to maltose and glucose,

b. an oxidant such as ascorbic acid,

c. pregelatinized starch, or a source of pregelatinized starch such as a pregelatinized cereal flour, and

d. malted wheat flour.

6. A method for making baked bread as claimed in claim 5, characterized in that the breadmaking improver comprises:

a. an enzyme composition comprising maltogenic exoamylase, amyloglucosidase, alpha amylase, and xylanase,

b. ascorbic acid,

c. pregelatinized wheat flour, and

d. malted wheat flour.

7. The method as claimed in claim 5 or 6, characterized in that the ingredients used to prepare the bread additionally comprise:
- at least one sugar that takes part in the Maillard reaction in an amount exceeding that which is fermented by the yeast before precooking and is sufficient to give color to the crust during precooking and/or an enzyme composition that is able to supply at least one sugar that takes part in the Maillard reaction in an amount exceeding that which is fermented by the yeast before precooking and is sufficient to give color to the crust during precooking, and/or at least one protein involved in the mechanisms of the Maillard reaction,
- 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.

8. The method as claimed in claim 7, characterized in that the ingredient containing at least one sugar and/or at least one protein taking part in the Maillard reaction is selected from the group of whey, lactose, glucose, galactose, sucrose, fructose.

9. The method as claimed in one of claims 5 to 8, 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.

10. The method as claimed in claim 9, characterized in that the final baking is preferably carried out at a temperature between 200 and 220°C.

11. The method as claimed in claim 9 or 10, characterized in that the final baking is carried out without steam injection.

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

13. The method as claimed in claim 9, characterized in that the internal temperature of the dough ball at the end of precooking is greater than or equal to 95°C.

14. The method as claimed in claim 9, 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 a positive low temperature.

15. The method as claimed in claim 14, characterized in that said storage is carried out at a positive low temperature for a period of up to one month.

16. The method as claimed in claim 9, 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.

17. The method as claimed in claim 16, characterized in that said storage is carried out at room temperature for a period of up to 7 days.

18. The method as claimed in one of claims 5 to 17, 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.