CLAIMS

1. A method for preparing mold-resistant cooked bakery products comprising cooking a dough obtained by a breadmaking method of the sponge and dough type using a poolish containing from 20 to 55 g/L of ethanol, preferably from 35 to 50 g/L of ethanol, and comprising, after cooking, a step of application of a composition comprising a live leaven on the surface of the cooked bakery product.

2. The method as claimed in claim 1, characterized in that said poolish is obtained by the maturation of a composition comprising flour, water, optionally sugar and/or enzymes by at least one yeast selected from the group comprising wine yeast, brewer's yeast and/or baker's yeast.

3. The method as claimed in claim 2, characterized in that yeast is obtained by culture of the strain Saccharomyces cerevisiae.

4. The method as claimed in any one of the preceding claims, characterized in that the maturation time of the poolish is at least 4 hours, preferably at least 8 hours and even more preferably at least 12 hours.

5. The method as claimed in any one of the preceding claims, characterized in that the flour of the poolish represents 20 to 65% of the total flour, preferably 25 to 55%, even more preferably 30% or 50% of the total flour.

6. The method as claimed in any one of the preceding claims, in which the live leaven applied on the surface of the cooked bakery product is a leaven for any baking flour, preferably for wheat flour, hard wheat flour, rye flour, white rye flour or buckwheat flour.

7. The method as claimed in any one of the preceding claims, characterized in that the composition of live leaven is applied at a rate from 2 to 8 g, preferably from 3 to 7 g and even more preferably from 4 to 6 g of liquid leaven

having dry matter from 15 to 20% on a surface area of cooked bakery product from 1200 to 1900 cm^2.

8. The method as claimed in any one of the preceding claims, characterized in that the composition of live leaven is applied by dipping or spraying.

9. The method as claimed in any one of the preceding claims, for preparing sourdough bread, sandwich bread, milkbread, milk loaf, brioche, or buns.

10. The method as claimed in any one of the preceding claims for preparing cooked bakery products, in particular sliced, intended to be packaged in paper packaging or in packaging made of food-grade plastic film.

11. A use of a poolish containing from 20 to 55 g/L of ethanol, preferably from 35 to 50 g/L of ethanol, jointly with the application of a composition of live leaven on the surface of a cooked bakery product, to slow down the appearance of molds on cooked bakery products, in particular if sliced.

12. The use as claimed in claim 11, characterized in that the flour of the poolish represents 20 to 65%, preferably 25 to 55% and in particular 30% or 50 wt% of the total flour of the bread in which the poolish is present.

13. The use as claimed in claim 11 or 12, characterized in that the composition of live leaven may additionally be sprayed in the closed packaging in which it is stored.