

## ABSTRACT

A method for reducing a deterioration of texture when reheating bakery food in which a dough contains a powder raw material containing an ingredient (A) satisfying the following conditions (1) to (4), in which a blending amount of the ingredient (A) with respect to the powder raw material is 2% by mass or more and 30% by mass or less, and (1) a starch content is 75% by mass or more, (2) 3% by mass or more and 45% by mass or less of low-molecular-weight starch of starch in which an amylose content is 5% by mass or more is contained, and a peak molecular weight of the low-molecular-weight starch is  $3 \times 10^3$  or more and  $5 \times 10^4$  or less, (3) a cold water swelling degree at 25°C is 5 or more and 20 or less, and (4) a content under a sieve with an aperture of 0.5 mm and on a sieve with an aperture of 0.038 mm is 30% by mass or more and 100% by mass or less.