

Title**THE MANUFACTURE OF BAKERY PRODUCTS
FROM TRITICALE FLOUR****Authors**

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**Description
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The process includes the preparation of dough from triticale flour, compressed yeast, salt, sugar, whey, fat-soluble extract of sea buckthorn (*Hippophae rhamnoides* L.) or rosehip (*Rosa canina* L.) or mountain ash (*Sorbus aucuparia*) fruits and water, kneading, fermentation at a temperature of 25...27 °C for 90...180 min, division, shaping, fermentation for 40...60 min, at a temperature of 38...40 °C, baking, whey and fat-soluble extract are taken in quantities of 5...30% and 0.5...2.5% by weight of the flour, the fat-soluble extract being obtained by mixing the respective powder with a granularity of 10...70 μm, with sunflower oil, in the respective ratio 1: (12-20), ultrasonic extraction at the frequency 35 kHz, temperature 20...45°C, for 0.5...1.5 hours and vacuum filtration.

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