

Title: A process for the preparation of gluten free bread.

An improved process for the preparation of gluten free corn bread consisting of Corn starch, Defatted soy flour, Skim milk powder, Sugar, Fat , Salt, Yeast, Guargum. SSL & Water comprising steps of i) blending the corn starch, defatted and toasted soy flour and skim milk powder ii) preparing the homogeneous suspension or paste of guargum and SSL iii) preparing the wet compressed yeast suspension iv) preparing the aqueous solution of salt and sugar v) mixing the ingredient as obtained in i), ii),iii) and iv) along with fat to get a homogeneous batter, vi) fermentation the batter 20-60 minutes at 28-32°C, vii) remixing for 3-6 minutes, viii) scaling the batter as described herein, ix) proofing for 20-60 minutes at 28-32°C, x) baking the proved bread so obtained in step lix) by conventional manner, at a temperature ranging 190°-210°C for 30 minutes xi) cooling the baked bread at temperature of 25°C-40°C.

Reference has been made to Patent No. FR 2709924, 93-10948 (19930914)
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