

Method for producing special-purpose gluten-free bread involves preparation and dosing of raw materials, dissolution of amylolytic enzymes in water, preparation of a semi-finished hydrolysate from rice flour, kneading yeast dough based on it, shaping the dough pieces, their proofing, baking, cooling of finished products. Granulated sugar, salt, yeast, water are diluted until homogeneous. Melange, maize flour and rice flour in an amount of 20% of the maize flour weight are added to the liquid mixture. The mixture is mixed to combine the ingredients, after which sunflower oil is added and the mixture is kneaded to a state of homogeneous, thick dough. The dough is left for 3–4 hours to undergo the fermentation process. The products are formed and baked at a temperature of 190–200 °C for 20–25 minutes.