

Invention relates to method for producing rye-wheat bread of enhanced biological value, which involves kneading dough from wheat and rye flour, yeast, dry powdered sourdough starter, shchavnat, salt, its fermentation, processing of dough pieces, proofing and baking, wherein whole-grain wheat flour is used as wheat flour in an amount of 51–53%, dry powdered sourdough starter is added in an amount of 0.5–0.6%, shchavnat is added in an amount of 5–7% in powder form, which is obtained by washing fresh leaves with water, air-drying to remove excess moisture, drying at a temperature of 60–70 °C to a moisture content of 8–9%, grinding to a particle size of 400–600 µm, sieving the shchavnat powder, and processing of dough pieces involves rolling their surface with wheat bran in an amount of 1–2 kg per 100 kg of flour.