

CLAIMS

1. A process of making an improved bread premix, comprising:
 - a. weighing of the hard wheat flour, milk powder, white sugar, and dry ingredients;
 - 5 b. mixing together the milk powder and white sugar in a container;
 - c. mixing the dry ingredients with hard wheat flour in a mixer;
 - d. mixing the ingredients from step b and c in a blender to make the improved bread premix; and
 - e. storing the bread premix,
- 10 wherein,
 - the mixing in step c is conducted in a planetary mixer for at least two minutes,
 - the mixing in step d is conducted in a ribbon blender for at least fifteen minutes.
- 15 2. The process of making an improved bread premix according to claim 1, wherein the dry ingredients further comprised of whey protein isolate, bread improver, iodized salt, calcium carbonate, calcium propionate, and potassium sorbate.
- 20 3. The process of making an improved bread premix according to claim 1, wherein the amounts weighed in step a are: 65-75 wt% hard wheat flour; 10-20 wt% white sugar; 7-8 wt% milk powder; 3-5 wt% whey protein isolate; 0.5-1.0 wt% bread improver; 0.5-1.0 wt% iodized salt; 0.1-0.5 wt% calcium carbonate; 0.1-0.5 wt% calcium propionate; and 0.05-0.1 wt% potassium sorbate.