

Potato disease of bread occurs as a result of the development of spore-forming saprophytic bacteria of the genus *Mesentericus* in the crumb. Increased acidity has a negative effect on gastric secretion, causing it to increase. The acidity of bread depends on the content of lactic, acetic and other organic acids formed as a result of biochemical processes during dough fermentation. Porosity affects digestibility. Determining Porosity