Bread enrichment is widely used as a tool for supplying human nutrition requirements. Addition of date hard stones powder to bread is one of suitable choices. Galactomannan, the structural polysaccharide of wheat which is composed of variable portions of D-mannose and D-galactose residue, has showed anticoagulant and antitumoral activity. In this study intake and defatted powders of date hard stones was added to bread formula in three levels (5%, 10% and 15%). The extracted oil of date stone was a yellow and light green colour with a pleasant aroma and taste. phosphorus and selenium content of date stone was 0.19-0.2% and 1.48-2.96% respectively. The water absorption and dough efficiency was linearly increased with addition of the powder. Samples containing date stone oil was more desirable regarding rheological (increase in mixing time and arrival time) and organoleptic properties. Samples containing 5% of intake date hard stones powder was determined as the best treatment regarding to aroma, taste, texture and appearance. It was concluded that this agricultural waste could be successfully used in baked products for its functional and nutritional properties.