



Product Information Sheet

Baketec-AS 10,000

An *Enzyme Supplies* amylase enzyme preparation, for prolonging the shelf life and softness of baked goods.

INTRODUCTION

Baketec-AS10,000, is a thermo-stable amylase enzyme preparation, which reduces the amylopectin association characterized by the rigid crystalline structure of starch in stale bread.

TYPICAL CHARACTERISTICS

Appearance – beige powder standardized at 10,000 MANU/g (measured as the enzymatic liberation of glucose from maltotriose).

APPLICATION SCOPE

Baketec-AS 10,000 has to be applied at the start of the baking process i.e. during kneading.

DOSE RECOMMENDATION

The dosage of *Baketec-AS 10,000* is between 1g and 5g per 100Kg of flour.

PACKAGING

Baketec-AS 10,000 is supplied in poly-lined 25Kg cardboard boxes

STORAGE STABILITY

When stored at temperature below 20 °C and in a dry place, *Baketec-AS 10,000* shows no significant loss in activity over a period of one year.

CONFORMITY:

Baketest-AS 10,000 confirms to all relevant International standards including FAO, WHO, JECFA and FCC specifications

SAFETY AND ENZYME HANDLING

Inhalation of dust from powder enzymes should be avoided. Open in a well-ventilated environment. In case of contact with skin/eyes, promptly rinse with water for at least 15 minutes. Clean any spillages with low-pressure water hoses, avoiding the formation of aerosols. For more detailed information please refer to the Material Safety Data Sheet for this product.

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