



## Product Information Sheet

# Baketec-FA conc.

An *Enzyme Supplies* fungal alpha-amylase enzyme preparation for flour improvement at mill or bakery

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### INTRODUCTION

*Baketec-FA conc.* is a fungal alpha-amylase from a selected strain of *Aspergillus oryzae* which does not contain any proteolytic activity which can result in undesirable gluten modification.

### TYPICAL CHARACTERISTICS

Appearance – powder, standardized on dehydrated flour, and has a minimum activity of 9,700 FAU/g (97,000 SKB)

### APPLICATION SCOPE

Wheat flour deficient in natural alpha amylase produces insufficient amounts of fermentable sugars which is crucial to loaf volume. Traditionally, supplemental alpha amylase activity has been derived from wheat or barley malt, but this practice can have several unsatisfactory effects. Malt flour contains protease which can result in undesirable gluten modification. Cereal alpha amylase is heat stable and active above the gelatinization temperature of starch, and excess supplementation can result in gummy and sticky crumb structure.

The benefits of *Baketec-FA conc.* are:

- Increased loaf volume by improved gas retention properties
- Improved crumb softness
- Improved colour and crispness of the crust
- Extended shelf life

## **DOSE RECOMMENDATION**

The specific dose rate of *Baketec-FA conc.* is a function of the flour amylase activity prior to improvement determined by the Amylograg or Hagberg methods. Generally, a dose of between 0.5g to 1.0g of *Baketec-FA conc.* is used per quintal of flour, but this should be subject to laboratory testing.

## **PACKAGING**

*Baketec-FA conc.* is supplied in poly-lined 25Kg cardboard boxes

## **STORAGE STABILITY**

When stored at temperature below 20 °C and in a dry place, *Baketec-FA conc* shows no significant loss in activity over a period of two years

## **CONFORMITY:**

*Baketec-FA conc* conforms 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.

### **Enzyme Supplies Limited**

John Eccles House

Robert Robinson Avenue

The Oxford Science Park

Oxford OX4 4GP

UK

Telephone: +44 (01865) 338095

Telefax: +44 (01865) 338100

E-mail: [info@enzymesupplies.com](mailto:info@enzymesupplies.com)