



SCIENCE TECHNICS SDN BHD

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Product Description and Specification

BAKE PLUS B

Introduction

Traditionally sodium metabisulphite (SMS) was used to reduce gluten strength during the production of biscuits. Due to health hazards associated with SMS (and sulphur dioxide arising from SMS) the use of enzymes has now become widespread. With enzymatic preparations it is now possible to reduce or even eliminate completely the use of SMS in the production of biscuits.

Description

Bake Plus B is an enzyme blend that has been especially formulated for use in production of neutral biscuits (eg Marie biscuits). It contains a blend of neutral proteinase together with fungal amylase, pentosanase and amyloglucosidase.

Benefits of using Bake Plus B

When Bake Plus B is added in the formulation it reduces gluten strength. This results in improved dough handling.

Biscuits produced using Bake Plus B have a more even surface and margins. The incidence of cracks (and hence, rejects) is significantly reduced.

Surface prints are clearer with sharper margins.

There will be a darkening of the surface due to Maillard reaction of the amino acids produced by hydrolysis of proteins. This will be further enhanced by reducing sugars produced by the amyloglucosidase enzyme.

The pentosanase enzyme will enhance dough handling characteristics. This is especially noticeable when production is done on high speed machines.

Fungal amylase will enhance fermentation by releasing free sugar for nutrition of the yeast. Also incorporation of fungal amylase will improve mouth feel of the product, reduce stickiness and impart a sweet profile.

Specification	Appearance	: A white powder with beige specks of enzyme granules.
	Solubility	: The active ingredients of Bake Plus B are readily soluble in water. The carrier used is food grade maltodextrin.
	Moisture	: Bake Plus B has a maximum of 12% moisture.
Food Grade Status	Bake Plus B is produced by blending approved food grade ingredients in a HACCP/GMP certified facility.	
	It meets JECFA/WHO specifications for food grade enzymes.	
Halal Status	Bake Plus B is a Halal Certified product certified by JAKIM.	
Storage	Bake Plus B should be stored in a dry place and cool. Storage in an air-conditioned room is recommended.	
	The product has an overfill and when stored in an air-conditioned room it has a shelf life of 12 months from production date.	
	Storage under direct sunlight or in hot rooms or warehouses may result in shorter shelf life.	
Packaging	Bake Plus B is available in 10kg plastic lined carton boxes.	
Application	Bake Plus B is to be dry mixed with other dry ingredients (flour, sugar, etc) in the mixer before addition of fat and other ingredients to produce the dough.	
	Bake Plus B has been used over a very wide dosage range. Dosage depends on ambient temperature and reaction time available for fermentation.	
	A preliminary evaluation can be made in the dosage range of 25 – 75g per 100kg of flour. Depending on the results obtained the dosage can be optimised up or down. Typically an overdosage will result in the dough becoming too soft to process. If this occurs the dough can be mixed with a fresh batch of untreated dough.	

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