



# SCIENCE TECHNICS SDN BHD

(CO. NO. 347481-K)

NO. 16 JALAN WAWASAN 1/KU7 SUNGAI KAPAR INDAH

42200 KLANG SELANGOR DARUL EHSAN MALAYSIA

TEL : 603 - 3291 7001 , 3291 7009 , 3291 7012 FAX : 603 - 3291 0809

Website : [www.sciencetechnics.com.my](http://www.sciencetechnics.com.my) Email : [stsb@sciencetechnics.com.my](mailto:stsb@sciencetechnics.com.my)

## Product Description and Specification

### BAKE PLUS B111

#### Description

Bake Plus B111 is a blend of enzymes formulated for the production of biscuits and crackers.

It consists of enzyme granules dispersed in a carrier of food grade maltodextrin.

#### Active Ingredients

The active ingredients of Bake Plus B111 are

- (i) A microbial neutral protease produced by fermentation of *Bacillus subtilis*.
- (ii) A plant based protease - papain extracted from papaya latex
- (iii) A fungal amylase - produced by fermentation of *Aspergillus oryzae*.

The protease enzymes act on the gluten in the dough and reduce the gluten strength. By incorporating Bake Plus B111 it would be possible to reduce the usage of sodium metabisulphite which is not permitted as a food ingredient in a growing number of countries. In some formulations it should be possible to eliminate sodium metabisulphite completely.

The fungal amylase in Bake Plus B111 acts on starch. It produces dextrins and maltose which aids in fermentation. It improves the chewing characteristics and reduces stickiness while chewing.

#### Benefits

By incorporating Bake Plus B111 in biscuit formulations the following benefits will be seen

- Reduced mixing time - typically by 25%
- Reduced fermentation - typically below 4 hours
- Better Crispiness, texture, shape and imprint of biscuits
- Less stickiness while chewing
- Less rejects and wastage

<b>Food Grade Status</b>	Bake Plus B111 is produced by blending approved food grade ingredients in a HACCP/GMP certified facility. The product meets JECFA/FAO specifications for food grade enzymes.
<b>Halal Status</b>	Bake Plus B111 is a Halal Certified product certified by JAKIM
<b>Storage</b>	<p>Bake Plus B111 should be stored in a dry place and cool.</p> <p>Storage in an air-conditioned room is recommended.</p> <p>The product has an overfill and when stored in an air-conditioned room it has a shelf life of 12 months from production date.</p> <p>Storage under direct sunlight or in hot rooms or warehouses may result in shorter shelf life.</p>
<b>Packing</b>	Bake Plus B111 is available in 10kg plastic lined carton boxes.
<b>Dosage</b>	<p>Bake Plus B111 is recommended to be used at a dosage of 200 – 400 ppm based on flour weight. Higher dosages are recommended for stronger wheat with higher protein content.</p> <p>Overdosage is indicated by a soft dough.</p>