

SCIENCE TECHNICS SDN BHD

(CO. NO. 347481-K)

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Product Description and Specification

BAKE PLUS BR-128

Description

Bake Plus BR-128 is an improver system for the production of sweet

buns.

It is a blend of enzymes, ascorbic acid and emulsifiers.

All the ingredients of Bake Plus BR-128 are approved for use in Malaysia.

Bake Plus BR-128 does not contain bromates or Azodicarbonamide

Specification

Appearance

A white powder with specks of enzyme granules

and emulsifiers.

Solubility

The active ingredients of Bake Plus BR-128 are

readily soluble in water. The carrier of food grade

tapioca starch is insoluble.

Moisture

Bake Plus BR-128 has a maximum of 12%

moisture.

Food Grade Status

Bake Plus BR-128 is produced by blending approved food grade

ingredients in a HACCP/GMP certified facility.

Halal Status

Bake Plus BR-128 is a Halal Certified product certified by JAKIM

Storage

Bake Plus BR-128 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 BR-128 is available in 10kg plastic lined carton boxes.

Application

Bake Plus BR-128 is recommended for use at 0.4% based on total flour weight.

The product can be dry mixed into flour at the sponge stage.

The benefits to be seen include:

- (i) Increased water absorption by 1-3%
- (ii) Better machinability
- (iii) Better dough handling characteristics
- (iv) Shorter proofing times
- (v) increased volumes
- (vi) Improved crumb structure
- (vii) Longer shelf life of 6 7 days

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