



SCIENCE TECHNICS SDN BHD

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Product Description and Specification

BAKE PLUS BR-722

Description	<p>Bake Plus BR-722 an enzyme blend that improves dough handling characteristics. The active ingredient is a non-GMO glucose oxidase with side activities.</p> <p>It is an off-white powder standardized by addition of maltodextrin.</p>
Specification	<p>Appearance : The product is a white powder with beige specks of enzyme granules.</p> <p>Solubility : The active ingredient of Bake Plus BR-722 is readily soluble in water. The carrier is food grade maltodextrin.</p> <p>Moisture : Bake Plus BR-722 has a maximum of 12% moisture.</p>
Food Grade Status	<p>Bake Plus BR-722 complies with FAO/WHO JECFA and FCC recommended specifications for food grade enzymes.</p>
Storage	<p>Bake Plus BR-722 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 a shorter shelf life.</p>
Packaging	<p>Bake Plus BR-722 is available in 10kg plastic-lined carton boxes.</p>
Application	<p>Bake Plus BR-722 has gluten strengthening properties. This makes it a good ingredient to enable fine sheeting without breakage during the production of laminated baked goods.</p> <p>It allows replacement of wheat gluten and gives cost savings.</p> <p>It is recommended at a dosage of 0.8 – 1g per kg of flour.</p> <p>Typically it is dry mixed into flour prior to dough production.</p>