



SCIENCE TECHNICS SDN BHD

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Product Description and Specification

BAKE PLUS DW2

Description

Bake Plus DW2 is an improver especially formulated to give improved quality to doughnuts and waffles.

It does not contain potassium bromate or ADA (Azodicarbonamide)

When Bake Plus DW2 is added to doughnut batter the resultant doughnuts will have a better volume and crumb structure. The shapes of the doughnuts will be more even.

When Bake Plus DW2 added to waffles there will be a better pan flow and spreadability of the dough. This gives superior quality waffles.

Bake Plus DW2 is a blend of enzymes and emulsifier in a carrier of food grade tapioca starch.

The enzymes in Bake Plus DW2 include

- (i) Fungal Amylase - for crumb structure and mouth feel.
- (ii) Pentosanase - for pan flow and mouth feel.

The emulsifier in Bake Plus DW2 is enzymatically modified lecithin.

Food Grade Status	Bake Plus DW2 is produced by blending approved food grade ingredients in a HACCP/GMP certified facility. The product meets JECFA/FAO specifications for food grade enzymes.
Halal Status	Bake Plus DW2 is a Halal Certified product certified by JAKIM
Storage	<p>Bake Plus DW2 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>
Packing	Bake Plus DW2 is available in 10kg plastic lined carton boxes.
Dosage	Bake Plus DW2 is recommended to be used at a dosage of 0.4% based on flour weight. Higher dosages are recommended for stronger wheat with higher protein content.