



# SCIENCE TECHNICS SDN BHD

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## Product Description and Specification

### BAKE PLUS G3

#### Description

Bake Plus G3 is a standardized blend of Fungal Amylase and Hemicellulase (Pentosanase or Xylanase) formulated for supplementation of baking flours at the flour mill.

When used in baking the fungal amylase ensures a continuous production of fermentable maltose and dextrins during leavening. The hemicellulase activity improves the elasticity of the gluten network.

#### Specification

- Appearance** : The product is a white powder with beige specks of enzyme concentrate
- Solubility** : The active ingredients of Bake Plus G3 are readily soluble in water. The carrier of food grade tapioca starch is insoluble.
- Moisture** : Bake Plus G3 contains a maximum of 12% moisture.

#### Food Grade Status

Bake Plus G3 complies with FAO/WHO JECFA and FCC recommended specifications for food-grade enzymes.

#### Storage

Bake Plus G3 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 G3 is available in 10kg plastic lined carton boxes.

**Application**

Bake Plus G3 is recommended at a dosage of 60 – 80ppm on flour weight. In baking the effect of Bake Plus G3 is best seen when 60 – 100ppm of ascorbic acid is also present.

Bake Plus G3 is recommended for flours which do not contain potassium bromate. When Bake Plus G3 is added to bromate free flour together with ascorbic acid at 60 – 100ppm the baking properties of the flour are almost the same as that of bromated flours but at an economical cost.

Bake Plus G3 contains fungal amylase activity. When Bake Plus G3 is added to flour there is no need to add fungal amylase separately. A double addition of fungal amylase may lead to sticky doughs.

The benefits to be seen when Bake Plus G3 is added to baking flour are

- higher bread/bun volumes
- better crumb structure
- improved freshness

The enzyme activity of Bake Plus G3 is inactivated during baking and will not lead to a sticky crumb