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BAKE PLUS GO-2500

Application

Bake Plus GO-2500 is a glucose oxidase enzyme preparation for use in baking as an ingredient in bread improvers and premixes or added to flour at the flour mill.

Glucose oxidase enzyme has excellent gluten strengthening properties. A strong gluten network is needed for gas retention during proofing to support the development of good bread volume and oven spring and to withstand mechanical stress during dough handling.

Other benefits of Bake Plus GO-2500 are

- i. It enables the use of low protein flour in baking applications
- ii. It allows partial replacement of chemical oxidants like ascorbic acid.
- iii. It allows partial replacement of vital wheat gluten and gives cost savings.
- iv. It increases water absorption by about 1%. This gives greater yields.

Product Description

Bake Plus GO-2500 is an off-white powder standardized by the addition of maltodextrin.

The active enzyme component occurs as beige specks which are freely soluble in water.

The active enzyme component is produced by fermentation with a genetically modified *Aspergillus oryzae* microorganism. The enzyme is separated and the microorganism is not present in the finished product.

Dosage

Bake Plus GO-2500 is recommended at a dosage of 8 - 15 ppm. Higher dosages may be used with low protein flours.

Bake Plus GO-2500 is dry mixed into flour. An overdosage will be indicated by open structure of baked goods.

Production Specification**Activity**

Bake Plus GO-2500 has a declared activity of 2500 GOD Units/g.

Other Characteristics

The product compiles with FAO/WHO JECFA and FCC recommended specifications for food grade enzyme.

Handling

The product is non-flammable and miscible in water.

The enzyme component is a potential allergen when inhaled. Inhalation of dust should thus be avoided.

Storage

Bake Plus GO-2500 should be stored in a cool dry place.

If the enzyme is exposed to high humidity it may take up water and stability will decrease.

When stored at 25°C the product will maintain the declared activity for at least 6 months.

At 5°C the declared activity is maintained for at least one year.

Package

Bake Plus GO-2500 is available at 10kg in a plastic-lined carton.