



SCIENCE TECHNICS SDN BHD

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Product Description and Specification

BAKE PLUS GO-500

Description	<p>Bake Plus GO-500 is a glucose oxidase preparation for baking applications.</p> <p>It is an off-white powder standardized by addition of food grade tapioca starch.</p> <p>The active enzyme component is produced by fermentation with a genetically modified <i>Aspergillus oryzae</i> microorganism. The enzyme is separated and the microorganism is not present in the finished product.</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 GO-500 is readily soluble in water. The carrier of food grade tapioca starch is insoluble.</p> <p>Moisture : Bake Plus GO-500 has a maximum of 12% moisture.</p>
Activity	<p>Bake Plus GO-500 has a declared activity of 500 GOD Units/g. There is typically an overfill of 6 – 10% during production.</p>
Food Grade Status	<p>Bake Plus GO-500 complies with FAO/WHO JECFA and FCC recommended specifications for food grade enzymes.</p>
Storage	<p>Bake Plus GO-500 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

Bake Plus GO-500 is available in 10kg plastic-lined carton boxes.

Application

Bake Plus GO-500 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-500 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.

Bake Plus GO-500 is recommended at a dosage of 40 – 70 ppm. Higher dosages may be used with low protein flours.

Bake Plus GO-500 is dry mixed into flour. An overdosage will be indicated by open structure of baked goods.