



SCIENCE TECHNICS SDN BHD

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Product Description and Specification

BAKE PLUS LX-10

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|--------------------------|--|-------------------|--|-------------------|--|-----------------|---|
| Description | Bake Plus LX-10 is a standardized lipase preparation for use in baking. It may be added as an ingredient in bread or bun improvers or it may be added as an ingredient in bakeries to supplement the effects of bread or bun improvers. | | | | | | |
| Specification | <table><tr><td>Appearance</td><td>: The product is a white powder with beige specks of enzyme concentrate.</td></tr><tr><td>Solubility</td><td>: The active ingredient of LX-10 is readily soluble in water. The carrier of food grade tapioca starch is insoluble.</td></tr><tr><td>Moisture</td><td>: Bake Plus LX-10 contains a maximum of 12% moisture.</td></tr></table> | Appearance | : The product is a white powder with beige specks of enzyme concentrate. | Solubility | : The active ingredient of LX-10 is readily soluble in water. The carrier of food grade tapioca starch is insoluble. | Moisture | : Bake Plus LX-10 contains a maximum of 12% moisture. |
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| Moisture | : Bake Plus LX-10 contains a maximum of 12% moisture. | | | | | | |
| Food Grade Status | Bake Plus LX-10 complies with FAO/WHO JECFA and FCC recommended specifications for food grade enzymes. | | | | | | |
| Storage | <p>Bake Plus LX-10 should be stored in a dry place and cool. 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. Storage under direct sunlight or in hot rooms or warehouses may result in shorter shelf life.</p> | | | | | | |
| Packaging | Bake Plus LX-10 is available in 10kg plastic lined carton boxes. | | | | | | |

Application

Bake Plus LX-10 is a dough strengthening lipase enzyme that imparts the same effect as emulsifiers such as DATEM or DMG.

In baking it gives better volumes and improved crumb structure.

It is suitable for baking applications involving straight dough as well as Sponge and Dough. For Sponge and Dough Bake Plus LX-10 is added at the dough stage.

The dosage for Bake Plus LX-10 is typically

400 ppm or 400g per ton flour
or 10g per 25kg bag flour