

SCIENCE TECHNICS SDN BHD

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Product Description and Specification

BAKE PLUS LX-20 (BUTTER ENHANCER LX-20)

Description

Bake Plus LX-20 is a blend of lipase enzymes which will hydrolyze the

medium and short chain fatty acids bonds in butter.

This will give enhanced butter flavour in butter cookies, butter cakes and

other butter containing baked products.

Specification

Appearance

The product is a white powder with beige specks of

enzyme concentrate. The carrier is maltodextrin.

Solubility

The active enzyme and maltodextrin carrier are readily

soluble in water.

Moisture

Bake Plus LX-20 contains a maximum of 12% moisture.

Heavy Metal Content The product meets Science Technics specifications for heavy metals for

Lead, Arsenic, Cadmium, Mercury and Antimony.

Heavy Metal Testing is outsourced to an accredited laboratory.

Microbial Count

The product meets Science Technics specifications for microbial count

for Total Count, Yeast and Mold Count, Coliform, Salmonella and E. coli

Count

Microbial Testing is outsourced to an accredited laboratory.

GMO status

The components of Bake Plus LX-20 are all GMO-free.

Storage

Bake Plus LX-20 should be stored in a cool and dry place.

The product has an overfill and when stored in a cool place it has a shelf

life of 12 months from production date.

Storage under direct sunlight or in hot rooms may result in a shorter

shelf life.

Packaging

For industrial customers Bake Plus LX-20 is available in 10kg plastic lined cardboard boxes.

For the consumer market the product is trade named Butter Enhancer LX-20 and packed in 100g packets.

The consumer product is marketed by Enzyme Technics E Commerce Sdn Bhd.

Website: https://enzymetechnics.com.my/product/butter-enhancer-lx-20/

Application

The product is dry mixed into the dry ingredients. Butter and other fats may then be added.

The typical dosage is 1% - 4% of the total mix.

A YouTube presentation on how to use Butter Enhancer LX-20 is available at https://www.youtube.com/watch?v=hUhBnxZYQQo

The dosage of Butter Enhancer LX-20 is very critical and needs careful control. Because of this there is a separate paper on "Dosage of Butter Enhancer LX-20".

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Pg 2/2 SCIENCE TECHNICS SDN BHD