



SCIENCE TECHNICS SDN BHD

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Product Description and Specification

BAKE PLUS LX-30

Description	<p>Bake Plus LX-30 is a standardized lipase preparation for use in baking. It may be added</p> <ul style="list-style-type: none">- to baking flour in flour mills- as an ingredient in bread improvers- directly into baking formulations in bakeries
Specification	<p>Appearance : The product is a white powder with beige specks of enzyme concentrate.</p> <p>Solubility : The active ingredient of LX-30 is readily soluble in water. The carrier is maltodextrin.</p> <p>Moisture : Bake Plus LX-30 contains a maximum of 12% moisture.</p>
Food Grade Status	<p>Bake Plus LX-30 complies with FAO/WHO JECFA and FCC recommended specifications for food grade enzymes.</p>
Storage	<p>Bake Plus LX-30 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	<p>Bake Plus LX-30 is available in 10kg plastic lined carton boxes.</p>

Application

When Bake Plus LX-30 is used as an ingredient in baking formulations the following advantages are seen:

- (i) Increased stability of Mixing Tolerance (MTI)
- (ii) Reduces inconsistencies of flour
- (iii) Better stability of fermentation
- (iv) Better oven spring
- (v) Uniform Crumb structure
- (vi) Enhanced bloom
- (vii) Reduction of Emulsifiers

Dosage

The recommended dosage for Bake Plus LX-30 is typically 15 – 30 ppm on flour.