



SCIENCE TECHNICS SDN BHD

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Product Description and Specification

BAKE PLUS MOCHI

Description

Mochi is a Japanese rice cake produced by steaming and kneading a blend of rice powder and water.

Mochi does not have a gluten structure and the consistency of mochi is due to starch. Retrogradation of gelatinized starch on storage therefore causes a hardening of mochi.

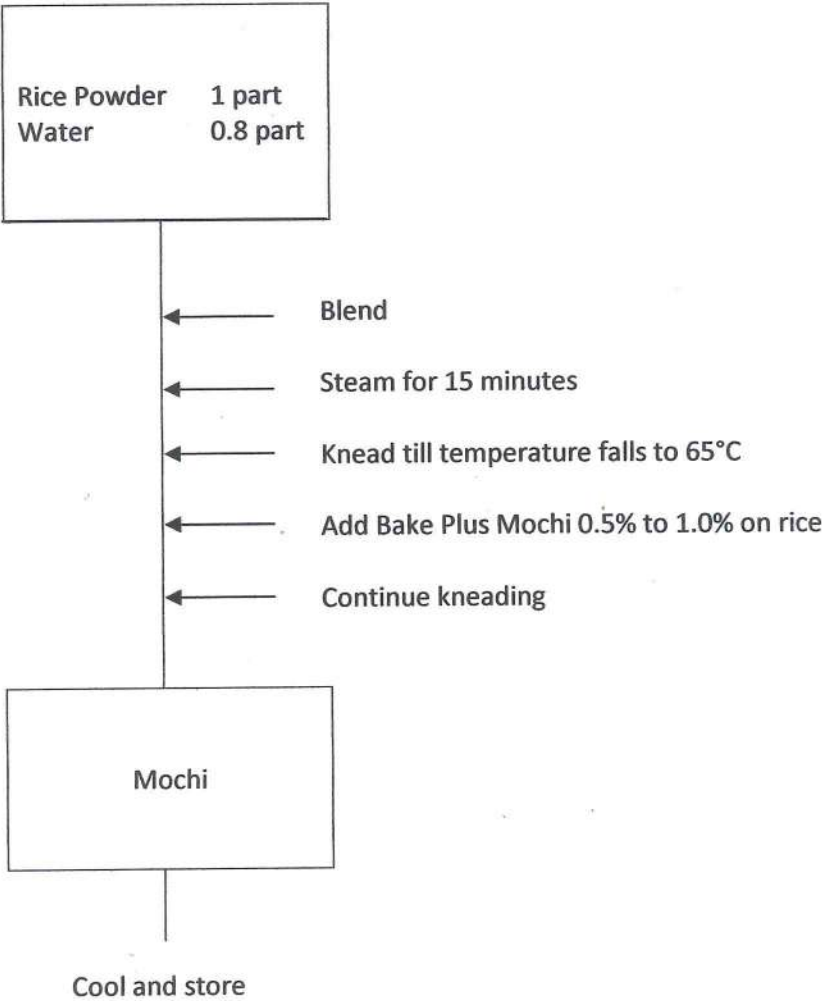
This hardening of mochi can be prevented or delayed by the addition of Bake Plus Mochi during production. Bake Plus Mochi is a standardized amylase enzyme that specifically inhibits retrogradation of starch.

Bake Plus Mochi is an enzyme based product and cannot tolerate high temperatures. It is thus suitable for mochi processes where the rice is steamed and cooled to 65°C before kneading. Bake Plus Mochi is not intended for production of mochi involving high temperatures.

Specification

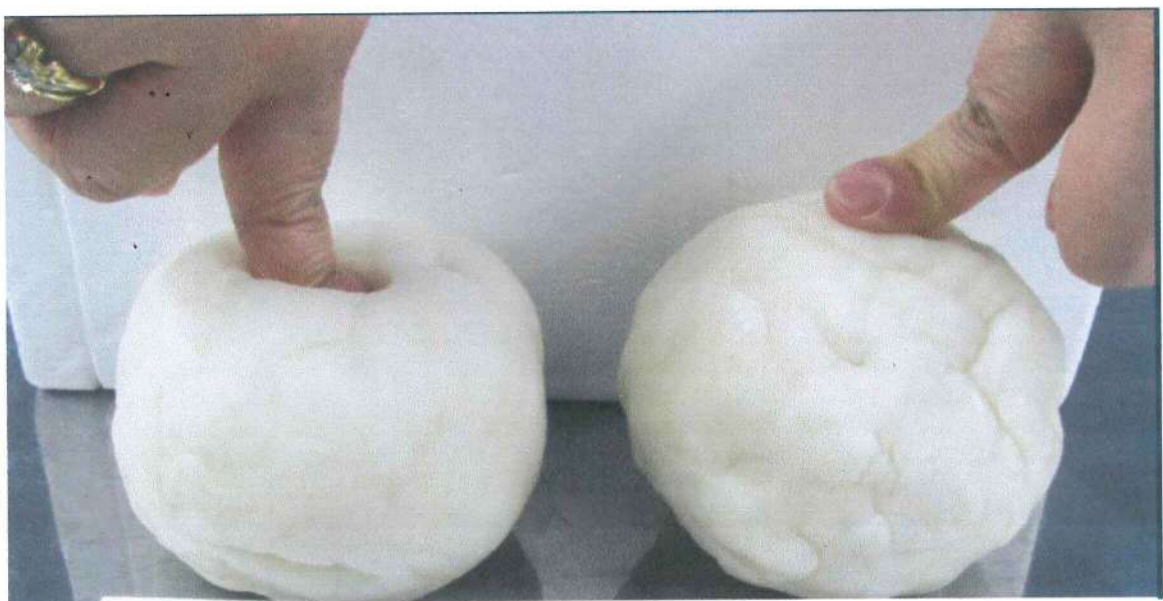
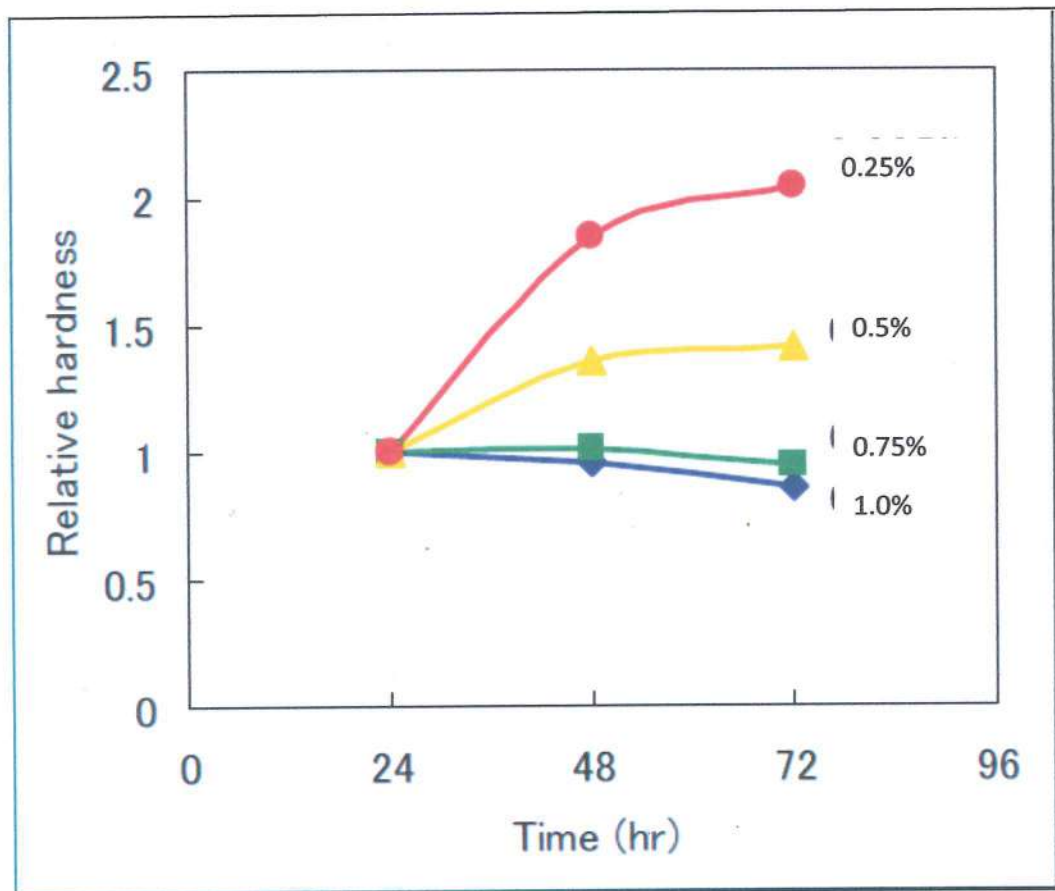
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| Appearance | : | A white powder with specks of enzyme granules. |
| Solubility | : | The active ingredients of Bake Plus Mochi are readily soluble in water. The carrier used is food grade maltodextrin. |
| Moisture | : | Bake Plus Mochi has a maximum of 12% moisture. |

Method of using Bake Plus Mochi



TYPICAL RESULTS

DEVELOPMENT OF HARDNESS RELATED TO BAKE PLUS MOCHI DOSAGE



WITH BAKE PLUS MOCHI

WITHOUT BAKE PLUS MOCHI

Food Grade Status	Bake Plus Mochi is produced by blending approved food grade ingredients in a HACCP/GMP certified facility. The product meets JECFA/FAO specifications for food grade enzymes.
Halal Status	Bake Plus Mochi is a Halal Certified product certified by JAKIM
Storage	<p>Bake Plus Mochi 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 shorter shelf life.</p>
Packing	Bake Plus Mochi is available in 10kg plastic lined carton boxes.
Dosage	Bake Plus Mochi is recommended to be used at a dosage of 0.5 – 1% based on rice.