



# SCIENCE TECHNICS SDN BHD

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## Product Description and Specification

### BAKE PLUS N-15

<b>Description</b>	<p>Bake Plus N-15 is a maltogenic amylase which acts as a shelf life extender for baked goods.</p> <p>The maltogenic amylase is from a <i>Bacillus stearothermophilus</i> and is produced using submerged fermentation of a genetically modified <i>Bacillus subtilis</i>.</p>
<b>Specification</b>	<p><b>Appearance :</b> The product consists of light brown non-dusting enzyme microgranulates dispersed in a carrier of food grade tapioca starch.</p> <p><b>Solubility :</b> The active ingredient of Bake Plus N-15 is readily soluble in water. The carrier is insoluble.</p> <p><b>Moisture :</b> Bake Plus N-15 has a maximum of 12% moisture.</p>
<b>Activity</b>	<p>Bake Plus N-15 has a declared activity of 1500 MANU/g. There is typically an overfill of 5 – 10% during production.</p>
<b>Food Grade Status</b>	<p>Bake Plus N-15 complies with WHO/JECFA and FCC recommendations for food grade enzymes.</p>
<b>Storage</b>	<p>Bake Plus N-15 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>

<b>Packaging</b>	Bake Plus N-15 is available in 10kg plastic-lined carton boxes.
<b>Application</b>	<p>Bake Plus N-15 is used to extend the shelf life of baked goods without gumminess or affecting dough handling properties. It works on the starch fraction during the gelatinisation temperature. It has no effect on dough consistency or loaf volume.</p> <p>The antistaling effect of Bake Plus N-15 is most noticeable from Day 3 onwards.</p>
<b>Dosage</b>	<p>The recommended dosage of Bake Plus N-15 is 100 – 120 ppm. The optimum dosage can vary depending on the flour quality, formulation and process. Therefore it should be determined through baking trials.</p> <p>In sponge and dough bread production Bake Plus N-15 is to be added into the dough state.</p> <p>Bake Plus N-15 is inactivated during baking.</p>