



# SCIENCE TECHNICS SDN BHD

(CO. NO. 347481-K)

NO. 16 JALAN WAWASAN 1/KU7 SUNGAI KAPAR INDAH

42200 KLANG SELANGOR DARUL EHSAN MALAYSIA

TEL : 603 - 3291 7001 , 3291 7009 , 3291 7012 FAX : 603 - 3291 0809

Email : stsb@sciencetechnics.com.my

(GST ID NO: 000706232320)

## Product Description and Specification

### BAKE PLUS W

#### Introduction

Traditionally sodium metabisulphite (SMS) was used to reduce gluten strength during the production of biscuits. Due to health hazards associated with SMS (and sulphur dioxide arising from SMS) the use of enzymes has now become widespread. With enzymatic preparations it is now possible to reduce or even eliminate completely the use of SMS in the production of biscuits.

#### Description

Bake Plus W is an enzyme blend that has been formulated for use in the production of wafers. It contains a blend of neutral proteinase and alkaline proteinase and is thus suitable for use over a wide spectrum of formulations. The carrier used is food grade maltodextrin.

#### Benefits of using Bake Plus W

When Bake Plus W is added in the formulation it reduces gluten strength. This results in improved dough handling.

Wafers produced using Bake Plus W have a more even surface and margins. The incidence of cracks (and hence, rejects) is significantly reduced.

Surface prints are clearer with sharper margins.

The crispiness of the wafers is increased.

There will be a darkening of the surface due to Maillard reaction of the amino acids produced by hydrolysis of proteins.

Wafer batter may have lower viscosity. This could lead to a reduction of water by 1-2%.

<b>Specification</b>	<b>Appearance</b>	: A white powder with beige specks of enzyme granules.
	<b>Solubility</b>	: The active ingredients of Bake Plus W are readily soluble in water.
	<b>Moisture</b>	: Bake Plus W has a maximum of 12% moisture.

**Food Grade Status**      Bake Plus W is produced by blending approved food grade ingredients in a HACCP/GMP certified facility.

It meets JECFA/WHO specifications for food grade enzymes.

**Halal Status**      Bake Plus W is a Halal Certified product certified by JAKIM.

**Storage**      Bake Plus W should be stored in a dry place and cool.  
Storage in an air-conditioned room is recommended.

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.

**Packaging**      Bake Plus W is available in 10kg plastic lined carton boxes.

**Application**      Bake Plus W is to be dry mixed with other dry ingredients (flour, sugar, etc) in the mixer before addition of fat and other ingredients to produce the dough.

Bake Plus W may also be dissolved in make up water.

Bake Plus W has been used over a very wide dosage range. Dosage depends on ambient temperature and reaction time available for fermentation.

A preliminary evaluation can be made in the dosage range of 25 – 75g per 100kg of flour. Depending on the results obtained the dosage can be optimised up or down. Typically an overdosage will result in the dough becoming too soft to process. If this occurs the dough can be mixed with a fresh batch of untreated dough.

**Note:** Solutions of Bake Plus W lose their activity rapidly.  
Solutions should be used immediately after preparation.

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