



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

NEUTRAL PROTEASE 0.8 ST

Introduction

In the production of biscuits it is necessary to reduce gluten strength in the dough. Traditionally this has been done by incorporating sodium metabisulphite into the dough recipe.

Sodium metabisulphite acts by breaking down the sulphide cross links in the gluten structure. As such there are limits to the efficacy of sodium metabisulphite.

Additionally, sodium metabisulphite is not permitted as a food ingredient in a growing number of countries.

Thus the use of protease enzymes offers an alternative way of reducing gluten strength.

Benefits

Protease enzymes used in the production of biscuits give the following benefits

- Reduced mixing time – typically by 25%
- Reduced fermentation time – typically below 4 hours
- Better crispiness, texture, shape and imprint of biscuits
- Less rejects and wastage

Activity

Neutral Protease 0.8 ST is produced by fermentation of *Bacillus* sp.

It is standardized to contain 0.8 Anson Units/g.

Food Grade Status	Neutral Protease 0.8 ST is produced by standardising approved food grade ingredients in a HACCP/GMP certified facility. The product meets JECFA/FAO specifications for food grade enzymes.
Storage	<p>Neutral Protease 0.8 ST 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	Neutral Protease 0.8 ST is available in 4kg plastic canisters and 25kg jerry cans.
Dosage	<p>Neutral Protease 0.8 ST is recommended to be used at a dosage of 200 – 300 ppm based on flour weight. Higher dosages are recommended for stronger wheat with higher protein content.</p> <p>Overdosage is indicated by a soft dough.</p>