



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 : sts@sciencetechnics.com.my

(GST ID NO: 000706232320)

Product Description and Specification

SOFTENING ENZYME ST

Description

Softening Enzyme ST is a blend of amylase enzymes which selectively hydrolyses starch in baked goods.

It acts by inhibiting starch retrogradation. The hardening of baked goods on storage which is caused by starch crystallization is thus prevented.

Softening Enzyme ST is a low-cost option especially developed for small scale production. It is offered in economical 1 litre packs.

Specification

Appearance : The product is a light brown liquid with a characteristic fermentation odour. It has a density of 1.25 – 1.30g/ml

Solubility : The product is freely soluble in water.

Application

Softening Enzyme ST is suitable for a wide range of baked goods where the main ingredient is starch.

Wheat Starch (as in bread and cakes)
Rice Starch (as in dodol production)
and Tapioca Starch (as in local steamed cakes)

are products that could benefit from treatment by Softening Enzyme ST.

For bread and cakes Softening Enzyme ST can be added at dosages of 1 – 2 ml per kg of flour used. The enzyme is added in at the dough or batter production step.

When making dodol the following procedure is recommended

- (i) Cook rice powder with water
- (ii) Add santan – this will lower the temperature
- (iii) Add Softening Enzyme St at dosage of 1 – 2 ml per kg of rice powder and let it react for 20 minutes without heating.
- (iv) Complete dodol production in the usual way
- (v) If product is too sticky reduce dosage of Softening Enzyme ST
- (vi) If more softness is required increase dosage of Softening Enzyme ST.

Storage

Softening Enzyme ST 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 a shorter shelf life.

Packaging

Softening Enzyme ST is available in 1 litre plastic bottles.