



Product Description and Specification

BAKE PLUS BR-118

Description

Bake Plus BR-118 is an improver for production of hamburger buns. It does not contain Potassium bromate or ADA (Azodicarbonamide).

It is a blend of enzymes, ascorbic acid and emulsifiers in a carrier of food grade tapioca starch.

The enzymes in Bake Plus BR-118 includes

- (i) Fungal Amylase - for volume and crumb structure
- (ii) Pentosanase - for volume and crumb structure.
Improves pan flow.
- (iii) Glucose oxidase - for gluten strengthening
- (iv) Lipase - for gluten and dough strengthening

The emulsifiers in Bake Plus BR-118 include:

- (i) Glyceryl monostearate - for softness
- (ii) Sodium stearoyl lactylate - for volume

Specification

- Appearance : A white powder with specks of enzyme granules and emulsifiers.
- Solubility : The active ingredients of Bake Plus BR-118 are readily soluble in water. The carrier of food grade tapioca starch is insoluble.
- Moisture : Bake Plus BR-118 has a maximum of 12% moisture.

Food Grade Status	Bake Plus BR-118 is produced by blending approved food grade ingredients in a HACCP/GMP certified facility.
Halal Status	Bake Plus BR-118 is a Halal Certified product certified by JAKIM
Storage	<p>Bake Plus BR-118 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>
Packaging	Bake Plus BR-118 is available in 10kg plastic lined carton boxes.
Application	<p>Bake Plus BR-118 is recommended for use at 1% based on flour weight.</p> <p>The product can be dry mixed into flour at the start of the dough preparation.</p> <p>The benefits to be seen include:</p> <ul style="list-style-type: none"> (i) Better dough characteristics (ii) Improved pan flow (iii) Better volumes (iv) Better crumb structure (v) Better shape of finished product

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