



## Product Description and Specification

### BAKE PLUS BR-630

#### Description

Bake Plus BR-630 is a bread improver. It does not contain Potassium bromate or ADA (Azodicarbonamide).

It is specially formulated for production of breadcrumbs.

It is a blend of enzymes, ascorbic acid and emulsifier in a carrier of maltodextrin

The enzymes in Bake Plus BR-630 includes

- (i) Glucose oxidase - for gluten strengthening
- (ii) Lipase - for gluten and dough strengthening

The emulsifier in Bake Plus BR-630 is lecithin – for crumb structure.

#### Specification

- Appearance : A white powder with specks of enzyme granules and emulsifiers.
- Solubility : The active ingredients of Bake Plus BR-630 are readily soluble in water.
- Moisture : Bake Plus BR-630 has a maximum of 12% moisture.

<b>Food Grade Status</b>	Bake Plus BR-630 is produced by blending approved food grade ingredients in a HACCP/GMP certified facility.
<b>Halal Status</b>	Bake Plus BR-630 is a Halal Certified product certified by JAKIM.
<b>Storage</b>	<p>Bake Plus BR-630 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>
<b>Packaging</b>	Bake Plus BR-630 is available in 10kg plastic lined carton boxes.
<b>Application</b>	<p>Bake Plus BR-630 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"> <li>(i) Better dough characteristics</li> <li>(ii) Better crumb structure</li> <li>(iii) Whiter breadcrumbs</li> <li>(iv) More volume in breadcrumbs</li> </ul>

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