



# SCIENCE TECHNICS SDN BHD

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## Product Description and Specification

### NOODLE PLUS 980

#### Description

Several enzyme preparations have been suggested for improvement in the properties of noodles and pasta.

In Noodle Plus 980 three of these enzymes have been blended to obtain synergies between three different enzymes.

The three enzymes in Noodle Plus 980 are

- (a) A glucose oxidase to give improved bite and texture to the finished product.
- (b) A lipase enzyme to improve the spring and texture of the noodles.
- and (c) A pentosanase to give extensibility of the dough during production of the noodles.

The carrier in Noodle Plus 980 is lecithin powder.

Lecithin powder gives wheat flour a firm structure closer to that of durum wheat.

#### Dosage and Method of Use

Noodle Plus 980 is recommended for use at a dosage of 0.4% on flour weight.

Noodle Plus 980 is to be dry mixed into flour before the noodles are prepared as usual.

It is not recommended that stock solutions of Noodle Plus 980 be prepared and stored. Enzymes dissolved in water are not stable.

#### Storage

Noodle Plus 980 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

Noodle Plus 980 is available in 10kg plastic-lined carton boxes.