



SCIENCE TECHNICS SDN BHD

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Product Description and Specification

SOYA SAUCE ENZYME BLEND ST

Description	Soya Sauce Enzyme Blend ST is a blend of protease enzymes. The formulation is designed to enhance the final liquid fermentation of soya sauce. As a result more free amino acids are produced. This increases the umami flavour of soya sauce.
Specification	<p>Appearance : The product is a beige coloured powder. The active ingredients are enzymes of microbial origin.</p> <p>Solubility : The product is freely soluble in water.</p>
Storage	<p>Soya Sauce Enzyme Blend ST should be stored in a cool, dry place.</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 a shorter shelf life.</p>
Packaging	Soya Sauce Enzyme Blend ST is available in 10kg plastic lined carton boxes.
Application	<p>Soya Sauce Enzyme Blend ST is recommended to be added to the liquid stage of soya sauce production. The product may be dissolved in the brine solution.</p> <p>Typical dosage is 1% by weight on the weight of the liquid mash.</p>