



Product Description and Specification

SPRING ROLL IMPROVER (VERSION 2)

Description

Spring Roll Improver (Version 2) is a blend of enzymes and emulsifier that allows for easier production of spring rolls and maintains the quality of spring rolls on storage.

There are three enzymes in Spring Roll Improver:

- (i) A hemicellulase enzyme that helps in improving pliability of spring rolls.
- (ii) A maltogenic amylase that retards starch retrogradation and hence maintains softness.
- (iii) A glucose oxidase to strengthen the gluten network.

The emulsifier in Spring Rolls Improver (Version 2) is Glyceryl Monostearate.

The carrier is maltodextrin.

Benefits

When spring rolls are produced incorporating Spring Roll Improver (Version 2) the following benefits are seen

- (i) During production the dough is easier to work with and sheet out. Less rejects are seen at this stage.
- (ii) The spring rolls have improved flexibility and less cracks are seen during use of the spring rolls.
- (III) During storage the freshness and softness of the spring rolls are maintained due to the antistaling effects of the maltogenic amylase and emulsifier.

Food Grade Status	Spring Roll Improver (Version 2) is produced by blending approved food grade ingredients in a HACCP/GMP/ISO certified facility. The product meets JECFA/FAO specifications for food grade enzymes.
Halal Status	Spring Roll Improver (Version 2) is a Halal Certified product certified by JAKIM
Country of Origin	Spring Roll Improver (Version 2) is produced in Malaysia.
Storage	<p>Spring Roll Improver (Version 2) 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>
Packing	Spring Roll Improver (Version 2) is available in 10kg plastic lined carton boxes.
Dosage	<p>Spring Roll Improver (Version 2) is recommended to be used at a dosage of 1% based on flour weight.</p> <p>The product may be dry mixed into the flour before adding water to produce batter.</p> <p>If during production clear spots are seen in the finished products it would indicate incomplete solubilisation of the emulsifier. In this case Spring Roll Improver (Version 2) can be dissolved in a small portion of the make up water under high shear conditions.</p> <p>Ingredients of Spring Roll Improver (Version 2) are soluble.</p>

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