



# SCIENCE TECHNICS SDN BHD

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## Product Description and Specification

### **BAKE PLUS BR-612 (Wheat Gluten Replacer)**

#### **Background**

The recent increase in the price of Vital Wheat Gluten has caused a lot of cost increases in the production of baked goods.

Bake Plus BR-612 has been developed by Science Technics Sdn Bhd as an enzyme blend to alleviate these problems.

#### **Applications**

There are three key baking applications where Bake Plus BR-612 could be used to reduce cost of production of baked goods.

1. **Replacement of Wheat Gluten where it is recommended in the recipe eg. Production of Wholemeal Bread**

Addition of 1% Bake Plus BR-612 (based on flour weight) can replace 3-4% of Wheat Gluten giving considerable saving in production cost.

2. **Using Bake Plus BR-612 as a means of replace 50 – 70% of Bread Flour with cheaper General Purpose Flour**

This again can give considerable savings in the production cost of bread and buns.

3. **Using Bake Plus BR-612 as a “First Aid” enzyme blend to improve baking performance of any recipe using any other standard improver or emulsifiers**

The key points to look out for will be

- Improved Volume
- Improved Texture
- Improved Strength
- Improved Water Absorption

<b>GMO Status</b>	<p>GMO technology is used to produce some of the enzymes used in Bake Plus BR-612.</p> <p>All production organisms are filtered out and no Genetically Modified Organisms are present in the finished product.</p>
<b>Storage</b>	<p>Bake Plus BR-612 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 a shorter shelf life.</p>
<b>Packaging</b>	<p>Bake Plus BR-612 is available in 10kg plastic-lined carton boxes.</p>

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