



Product Description and Specification

BAKE PLUS WRAP

Description	<p>Bake Plus Wrap is a blend of enzymes formulated for the production of wheat based wraps.</p> <p>It consists of enzyme granules dispersed in a carrier of maltodextrin.</p>
Active Ingredients	<p>The active ingredients of Bake Plus Wrap are</p> <ul style="list-style-type: none">(i) An alpha amylase enzyme which improves flexibility of the wraps.(ii) A maltogenic amylase which maintains freshness and softness over a longer storage time.
Benefits	<p>By incorporating Bake Plus Wrap into wrap formulations the following benefits will be seen</p> <ul style="list-style-type: none">- Increased strength tortillas and reduced stickiness.- Reduce usage of gums and emulsifiers- Greatly increased storage shelf life in terms of softness of the products.

Food Grade Status	Bake Plus Wrap is produced by blending approved food grade ingredients in a HACCP/GMP certified facility. The product meets JECFA/FAO specifications for food grade enzymes.
Halal Status	Bake Plus Wrap is a Halal Certified product certified by JAKIM
Storage	<p>Bake Plus Wrap 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	Bake Plus Wrap is available in 10kg plastic lined carton boxes.
Dosage	<p>Bake Plus Wrap is recommended to be used at a dosage of 300 – 1000ppm based on flour weight.</p> <p>The product can be dry mixed into flour.</p>