



SCIENCE TECHNICS SDN BHD

199501018278 (347481-K)

NO. 16 JALAN WAWASAN 1/KU7 SUNGAI KAPAR INDAH

42200 KLANG SELANGOR DARUL EHSAN MALAYSIA

TEL : 603 - 3291 7001 , 3291 7009 , 3291 7012 FAX : 603 - 3291 0809

Website : www.sciencetechnics.com.my Email : stsb@sciencetechnics.com.my

Product Description and Specification

ENZYMATIC HVP (WHEAT) ST

Description

Enzymatic HVP (Wheat) ST is produced from wheat protein.

The wheat protein is hydrolysed extensively by enzymes. The high degree of hydrolysis yields a product with enhanced flavour.

Specification

Appearance : The product is a dark liquid which is miscible with water in all proportions.

Chemical Composition: The product is a solution of hydrolysed wheat protein in water. The protein hydrolysate is mainly as free amino acids and a small amount of dipeptides.

No monosodium glutamate (MSG) is added.

Sodium chloride is added for preservation.

Storage

Enzymatic HVP (Wheat) ST should be stored in a cool dry place.

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

Enzymatic HVP (Wheat) ST is available in 25 litre jerry cans.

Application

Enzymatic HVP (Wheat) ST may be added to food ingredients such as sauces to enhance flavours.