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Product Description and Specification

BLEND FOR EXTRUDED PRODUCTS ST

Description

Blend for Extruded Products ST is a blend of a selected bacterial amylase enzyme and lecithin. The carrier is food grade maltodextrin.

It has been demonstrated that incorporation of amylases increases the throughput and productivity of extruders by up to 50%.

In the production of extruded products the temperature rises to over 100°C. The high temperature inactivates the amylase enzyme.

Potential users are asked to verify that the temperature rises to 100°C or over. This will prevent problem with residual amylase activity in the finished product.

Lecithin lubricates the flow of the extruded products. This results in a better flow in the extruder.

There will be a better appearance of the extruded products in terms of surface and volume characteristics.

Specification

Appearance : The product is a white powder with beige specks of enzyme concentrate.

Solubility : The active ingredient of Blend for Extruded Products ST is readily soluble in water.

Moisture : Blend for Extruded Products ST contains a maximum of 12% moisture.

Heavy Metal Content Blend for Extruded Products ST complies with Malaysian Food Laws with respect to heavy metals. Typical analysis is :

Heavy Metal Limits

| | |
|---------|----------------|
| Lead | Max 0.5 mg/kg |
| Arsenic | Max 1 mg/kg |
| Cadmium | Max 1 mg/kg |
| Mercury | Max 0.05 mg/kg |

Microbial Count Blend for Extruded Products ST complies with FAO/WHO JECFA recommended specifications for food grade enzymes. Maximum limits are as follows:

| | |
|-------------|--------------------------------|
| Total Count | < 5 x 10 ⁴ per gram |
| Moulds | <10 ² per gram |
| Coliforms | Absent in 25g |
| E.coli | Absent in 25g |

GMO Status No genetic modification technology is involved in the production of the enzyme component of Blend for Extruded Products ST.

The carrier used in production of Blend for Extruded Products ST is food grade maltodextrin.

Blend for Extruded Products ST can therefore be described as a non-GMO product.

Storage Blend for Extruded Products ST should be stored in a dry place and cool.

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 Blend for Extruded Products ST is available in 10kg plastic-lined carton boxes.

Application Blend for Extruded Products ST is recommended for production of extruded snacks at a dosage of 1% based on dry solids in recipe.

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