

## Erbazyme BAKE Product Range

### ENZYME SOLUTIONS FOR THE BAKERY INDUSTRY

**Erbazyme BAKE** is a range of fully natural vegan proteases derived from edible non-GMO plant. The solutions have been designed for the bakery industry to improve the texture, the volume, the machinability and the quality of finished products.



**Erbazyme BAKE** represent unique liquid enzyme formulations (also available in solid forms), which main function are to split the protein primary chains contained in the dough structure, at random locations to form polypeptides, peptides and peptones. This results in a reduction of the average molecular size of proteins which greatly impacts dough rheology.

#### BENEFITS

**Erbazyme BAKE** products are used in baking formulations with the following benefits:

- It weakens the gluten network,
- It enhances extensibility and decreases resistance to deformation. Doughs are easier to round, sheet and mould,
- It reduces mixing energy and time in some breadmaking processes that require no-time or straight dough systems.
- It improves the “sheetability” of crackers and pizza doughs as well as pan flow dough.
- It increases the bread crumb tenderness.
- It eases dough expansion during proofing and oven spring through enhanced extensibility.
- It has a positive impact on the finished product volume.



#### HIGH QUALITY PRODUCTS

The enzymes present of the **Erbazyme BAKE** product range, are produced from edible plants (fruits). The essential active ingredients of the product are peptidyl - peptidhydrolases (EC 3.4.22.2 and EC 3.4.22.32). The Quality Control of the products that are imported into Europe is ensured by certified partner laboratories in France and Italy, ensuring constantly a high purity and quality product. The Quality Process (QM) is managed by qualified staff (QP) based in Switzerland with comprehensive expertise in both food & pharmaceutical sectors.

The products of the **Erbazyme BAKE** range comply with the specifications recommended jointly by the FAO/WHO Expert Committee on Food Additives (JECFA) and the Food Chemicals Codex (FCC), for food grade enzymes.

#### PACKAGING & APPLICATION DOSAGE

**Erbazyme BAKE** (LP 60, PS 200 and PR 100) are available in 5kg and 25kg plastic containers. They should be stored in cool dry area (max 10°C) and protected from direct sunlight and heat exposure.

Typical Dosage: from 50 to 100g/100 kg of flour. For Snacks, Crackers, biscuits, baking optimization tests should help determine the right amount of product required.