

Name of Material	:	Bake Enzyme
Manufacturer	:	NA
Supplier	:	NA
Country of Origin	:	NA
Batch/Lot No.	:	NA
MFG Date	:	NA
EXP Date	:	NA
Challan No.	:	NA
QA Ref. No.	:	NA
QRN Ref. No.	:	NA
Qty. Supplied	:	NA
Date of Received	:	NA
Date of Testing	:	NA
Date of Reporting	:	NA

SN	Description	Specification	Results
01	Physical State	Powder	
02	Color	White	
03	Natural protease activity	262200 – 289800	
04	Dry Matter	90 – 100	
05	Total Plate Count, cfu/gm	50000	

Remarks	
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Decision		Accepted		Rejected
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Tested By **Checked By** **Approved By**

Other Related Information

Name of Material	Bake Enzyme
Others Name	Baking Enzyme.
Chemical Composition	NA
Molar Mass	NA
Density	NA
Melting Point	NA
Boiling Point	NA
Others Information	<p>Bread Enzymes:</p> <ul style="list-style-type: none"> - Most relevant breadmaking enzymes are amylases [flour standardizers, anti staling agents] - Proteases [dough improvers] - Hemicellulosases [dough improvers] - Lipases [dough improvers, anti staling agents] - Glucose oxidase [dough improver] - Amylase – break down the starch in flours into simple sugars. Thereby letting yeast ferment quickly. Malt is a natural source of amylase. - Protease – improves extensibility of the dough by degrading some of the gluten. - Lipxygenases – oxidizes the flour.
Function in Food Process	<ul style="list-style-type: none"> - Added at mixing stage. - Dough conditioner. - Prevents shrinkage of dough. - To modify dough rheology in pastry and biscuit manufacturing. - In cake manufacturing, to change the product softness. - Used to reduce acrylamide formation in bakery products. - No toxicity problems like SMBS (Sodium meta bi sulphate).