



Name of Material	:	Biscuit Improver
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 to slightly yellow	
03	Moisture	Max: 4.7	
04	P ^H (10% solution)	6.5	
05	Melting Point	125	
06	Solubility	Water soluble	
07	Defects Free	Free from dust. Free from foreign matter. Free from abnormal color and flavor.	

Remarks	
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Decision	Accepted	Rejected
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Tested By

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Checked By

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Approved By

Other Related Information

Name of Material	Biscuit Improver
Others Name	NA
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	<p>Function of Biscuit Improver:</p> <ul style="list-style-type: none"> - Intended Application is to act as a dough improver to control the texture of the final Product. - Nutritional Purpose.

