Hemicellulase Enzyme Breaker for Dough and Bread Quality

Breaks down flour pentosans to enhance gluten elasticity and loaf volume.

SKU **ENZ149** CATEGORY **ENZYMES FOR BREAD BAKING** CAS **9025-57-4** OTHER NAMES **ZYTASE**

GRADE **FOOD GRADE**

Food grade · Produced by submerged fermentation · Not restricted for transport

DECLARED ACTIVITY	OPTIMUM TEMPERATURE	OPTIMUM PH	SHELF LIFE
5200 u/g	**40°C-60°C**	**5.0-7.0**	**12 months**
as stated on the product page	working range 30°C-70°C	working range pH 3.5~7.5	sealed, see storage below

SPECIFICATION

IDENTITY	
Production organism	Trichoderma reesei Typical
ACTIVITY	
Declared activity	**5200 u/g** Typical
PHYSICAL	
Physical form	Powder Typical
Colour	White Typical
WORKING WINDOW	
Temperature range	30°C-70°C Typical
Optimum temperature	40°C-60°C Typical
pH range	3.5~7.5 Typical
Optimum pH	5.0-7.0 Typical
PURITY AND HYGIENE	
Lead	5 mg/kg Typical
Arsenic	3 mg/kg Typical
Total viable count	50,000 CFU/g Typical

Spec = release limit, confirmed on every lot's Certificate of Analysis. **Typical** = normal product behaviour, not a release limit.

STORAGE & PACKAGING

SHELF LIFE
12 months

STORAGE
Cool and dry place, sealed container, avoid insolation, high temperature and damp

PACK SIZE
1 kg / bag

ORDERING
Online or by e-mail; current price on the product page

APPLICATIONS

Increase the volume of bread and steamed bread
Obviously increases the volume of steamed bread and bread.

Improve whiteness and surface brightness of baked goods
Obviously improves whiteness, epidermal brightness and upright degree.

Limit softening of flour during dough improvement
Gives a smaller degree of softening to flour improvement.

Improve dough extensibility
Obviously improves the extensibility of dough.

DOSAGE

10-30 g/t flour (bread)

per ton of flour; steamed bread rate is 5-10 g/t flour

Substrate	**Flour**
Bread rate	**10-30 g per ton of flour**
Steamed bread rate	**5-10 g per ton of flour**

The optimal rate depends on flour quality and processing; determine it by baking or steaming test.
Overuse will decrease the water holding capability of dough.

Each lot is released against its specification; the lot Certificate of Analysis reports the measured values.

enzymes.bio · Level 1, 6 Johnsonville Road, Wellington 6037, New Zealand · **Tel (USA) +1 (507) 428-6057** · wholesale@enzymes.bio

Online: enzymes.bio/product/hemicellulase-enzyme-breaker-for-improving-the-properties-of-dough-and-the-quality-of-bread

Enzyme preparations are proteins that may induce sensitization and allergic reactions; avoid direct skin contact. This technical data sheet gives the product specification and typical values; it is not a batch certificate. A Certificate of Analysis for the supplied lot accompanies each shipment. Safety Data Sheet on request.

SCAN TO ORDER