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TECHNICAL DATA SHEET

TDS-ENZ268-EN · REV. 02 · 2026-11-03

Bakery Softness Enzyme Blend

Multi-enzyme blend for soft breads and other yeast-leavened bakery products.

SKU **ENZ268** CATEGORY **ENZYMES FOR BREAD BAKING** FORM **FINE WHITE OR OFF-WHITE POWDER**

CATEGORY **ENZYMES FOR BREAD BAKING**

Not restricted for transport

FORM	RECOMMENDED DOSAGE	DOSAGE PER KG FLOUR	PACK SIZE
Powder	**0.3%–0.5%**	**3–5 g**	**1 kg/bag**
fine white or off-white, free-flowing	based on flour weight	approximately, per 1 kg of flour	sealed food-grade aluminum foil bag

SPECIFICATION

IDENTITY

Product type	**Multi-enzyme blend** Typical
Intended use	Soft breads and other yeast-leavened bakery products Typical

PHYSICAL

Appearance	**Fine white or off-white powder** Typical
Solubility	Dispersible in water Typical
Handling	Free-flowing, easy to mix with flour and dry ingredients Typical

FORMULATION COMPATIBILITY

Dough systems	Straight dough, sponge-and-dough, no-time dough Typical
Combined with	Emulsifiers, oxidants, gluten and sugars 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, dry, well-ventilated place; away from direct sunlight, heat and moisture; reseal opened bags tightly

PACK SIZE
1 kg/bag, sealed food-grade aluminum foil bag

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

APPLICATIONS

Soften crumb in sandwich bread and toast bread
Produces a tender, springy crumb with a pleasant chew.

Extend freshness of soft rolls and buns
Delays starch retrogradation to keep bread soft and moist for longer.

Improve dough handling in sweet breads and enriched doughs
Improves extensibility and stability for mixing, dividing and moulding.

Support volume in hamburger and hot dog buns
Promotes gas retention and oven spring for fuller loaves.

Refine crumb structure in yeast-leavened bakery products
Creates a fine, even cell structure with reduced large holes.

DOSAGE

0.3%–0.5%
based on flour weight

Equivalent	**approximately 3–5 g per 1 kg of flour**
Substrate	**Flour**
Addition point	**Directly to the flour or dry ingredients at the mixing stage**

Determine the optimal rate by laboratory or plant trials. Premix with a small portion of flour if needed for even distribution.

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

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Online: enzymes.bio/product/bakery-softness-enzyme-blend

Avoid inhalation of dust and prolonged contact with skin or eyes; wear gloves, safety glasses and dust masks when handling large quantities. 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