enzymes.bio

Add enzymes. Add value.

TECHNICAL DATA SHEET

TDS-ENZ298-EN · REV. 02 · 2026-11-03

Baking Enzyme Blend for Bread

Food grade compound enzyme blend for bread dough, stated to increase loaf volume and extend freshness.

SKU **ENZ298** CATEGORY **ENZYMES FOR BREAD BAKING** GRADE **FOOD GRADE**

COMPOSITION **FUNGAL A-AMYLASE, GLUCOSE OXIDASE, HEMICELLULASE (XYLANASE), MALTOGENIC AMYLASE, ASCORBIC ACID, SODIUM STEAROYL LACTYLATE**

Food grade Not restricted for transport

OPTIMUM TEMPERATURE	OPTIMUM PH	TYPICAL APPLICATION RATE	SHELF LIFE
40–50°C	**5.5–6.5**	**100–150 g per 100 kg of flour**	**12 months**
working range 25–70°C	working range pH 3.0–7.0	optimal rate may vary with flour quality	sealed, see storage below

SPECIFICATION

PHYSICAL

Appearance	White to light yellow fine powder Typical
Odor	Neutral, characteristic enzyme smell Typical
Solubility	Easily dispersible in water Typical
Moisture content	<8.0% Typical

WORKING WINDOW

Optimal temperature range	**40–50°C** Typical
Effective temperature range	25–70°C Typical
Optimal pH range	**5.5–6.5** Typical
Effective pH range	3.0–7.0 Typical

COMPOSITION

Enzymes	Fungal α-amylase, glucose oxidase, hemicellulase (xylanase), maltogenic amylase Typical
Other components	Ascorbic acid, sodium stearoyl lactylate 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
Keep in a cool, dry place away from direct sunlight and moisture

PACK SIZE
1 kg per bag

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

APPLICATIONS

Apply to white, sandwich and toast breads
Increases loaf volume and gives a finer, softer crumb

Apply to whole grain, rye and multigrain breads
Improves gas retention and dough handling

Apply to frozen and refrigerated dough systems
Improves dough strength and tolerance to mechanical stress

Apply to croissants, Danish pastries and other yeast-leavened products
Gives a glossy, evenly colored crust

Apply to sweet breads, buns and rolls
Slows staling to keep bread soft for longer

DOSAGE

100–150 g

per 100 kg of flour (typical application rate)

Testing **Small-scale testing before large-scale application**

The optimal rate may vary with flour quality, baking process and desired results.

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/baking-enzyme-blend-for-bread-food-grade

Enzyme preparations are proteins and may sensitise; avoid skin, eye and inhalation 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