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Cookie Enzyme Complex

Multi-enzyme blend of amylases and proteases for cookie and biscuit dough.

SKU **ENZ314** CATEGORY **ENZYMES FOR BREAD BAKING** TYPE **MULTI-ENZYME FORMULATION**

Not restricted for transport

FORM	APPLICATION RATE	PACK SIZE	STORAGE TEMPERATURE
Fine, free-flowing white powder	**0.1%–0.3%**	**1 kg/bag**	**Below 25°C**
multi-enzyme formulation	based on flour weight	sealed food-grade aluminum foil bag	cool, dry, well-ventilated area

SPECIFICATION

COMPOSITION

Product type	Multi-enzyme formulation Typical
Components	Amylases, proteases and supporting functional components Typical

PHYSICAL

Appearance	**Fine, free-flowing white powder** Typical

FORMULATION COMPATIBILITY

Application rate	**0.1%–0.3% based on flour weight** Typical
Suitable systems	Sugar cookies, butter cookies, shortbread, sandwich biscuits, high-fat or low-moisture systems 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
Store below 25°C in a cool, dry, well-ventilated area; keep sealed and away from moisture and high temperatures

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

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

APPLICATIONS

Reduce dough tenacity in biscuit and cookie manufacturing
Improves spreading, texture and shelf life of baked cookie products

Improve dough smoothness, cohesiveness and machinability
Gives more uniform cookie shaping and reduced breakage

Adjust cookie texture and bite depending on the formula
Contributes to a crispier, lighter structure or a more tender texture

Promote golden surface colour during baking
Helps achieve better color and appearance

Minimize inconsistency caused by flour variation or environmental factors
Reduces formula variability

DOSAGE

0.1%–0.3%
based on flour weight

Substrate	**Flour**
Addition point	**Blended directly with flour or dry ingredients before mixing**

Rate depends on the specific cookie formulation and desired processing effect.

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

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Online: enzymes.bio/product/cookie-enzyme-complex

Avoid dust formation; handle with standard protective measures. 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