

ANC ENZYME SOLUTIONS PTE LTD

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Bredzym



Introduction:

Bredzym is a whole some bread improver with ideal blend of enzymes, permitted emulsifiers and oxidizing agents. Bredzym is used to add value to the bread and related products by increasing the overall quality of the product. The ingredients used in Bredzym interact with the starch, Non-starch polysaccharides and Gluten creating ideal conditions for mixing, dough development, fermentation and baking.

Advantages of using Bredzym:

The following benefits are expected by the use of Bredzym,

1. Increased loaf volume: Amylase acts on damaged starch to break it to simpler sugars like Dextrin & Glucose which forms ready food for yeast thereby increasing its fermentation ability. The carbon dioxide formed during the fermentation helps in increasing the loaf volume.
2. Improved fermented flavor of the product: Aldehydes and other products of fermentation help to improve the fermented flavor of the product.
3. Formation of golden brown crust: More Reducing sugars are available to react with

amino acids (Mallard Reaction) which contribute to golden brown colour of bread.

4. Improved texture: Xylanase and Hemi-Cellulase break the NSP fraction of flour and release Gluten from the complexes formed with xylans, hemi-cellulose, pentosans etc.
5. Soft crumb and enhanced shelf life.
6. Improved crumb strength.
7. Ideal proofing and improved oven spring.

Dosage:

Bredzym is available in three strength products as follows:

Bredzym 050 can be ideally applied at a dose of 0.04 - 0.05% on the weight of flour. i.e. 40-50g/100Kg flour.

Bredzym 100 can be ideally applied at a dose of 0.10 - 0.11% on the weight of flour. i.e. 100-110g/100Kg flour.

Bredzym 300 can be ideally applied at a dose of 0.30 - 0.33% on the weight of flour. i.e. 300-330g/100Kg flour.

Packaging:

Bredzym is packed in 25 Kg HDPE drums or 25 Kg poly lined paper bag, based on the customer's requirement.

Shelf life & Storage:

Shelf life of Bredzym is 6-8 months from the date of manufacturing if stored in a cool & dry place.