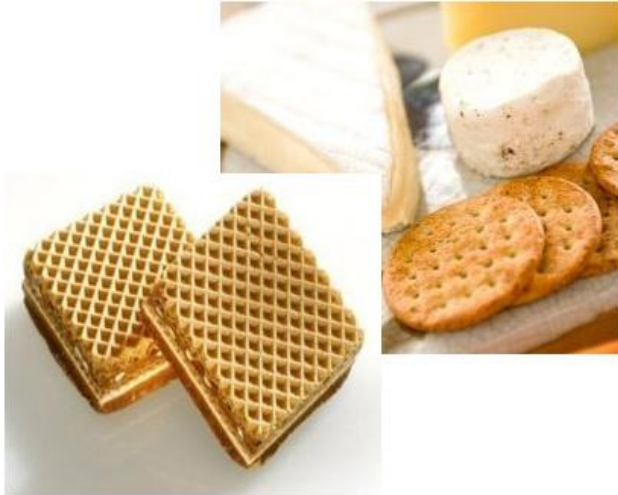


ANC ENZYME SOLUTIONS PTE LTD

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Fermzym Bis NP



Introduction:

Fermzym Bis NP is a specialty blend of Protease & Amylase enzymes derived from controlled fermentation of Bacillus Subtilis, developed for use in fermented biscuits.

Advantages of using Fermzym Bis NP:

The following benefits are expected by the use of Fermzym Bis NP,

1. Reduces the fermentation time by improving the performance of Yeast.
2. Reduces the elasticity and improves the extensibility of dough.
3. Increased ease of sheeting, cutting.
4. Improves the texture of the product.
5. Reduces Blistering Caused by Strong Gluten
6. Gives uniform golden brown colour to the cracker, during baking.

Application:

Fermzym Bis NP has to be applied in a fraction of wheat flour along with Yeast and water. The enzyme would act on selective amino acid bonds

in gluten breaking it into simpler peptides. Similarly the Amylase fraction of the product would act on the damaged starch. The amino acids and Glucose formed due to enzymatic break down of Protein and Starch forms ready source of Carbon and Nitrogen for yeast there by increasing the efficiency of yeast and subsequent reduction in fermentation time. The breakdown of gluten would reduce the elasticity and increase the extensibility of dough that would help in uniform sheeting and cutting of crackers. Amino acids and Glucose formed would also help development of uniform golden brown colour for the crackers during baking due to Maillard reaction.

Specifications:

Appearance: White to off-white free flowing powder

Odor: Slight fermented flavor

Dosage:

Fermzym Bis NP can be ideally tried at a dose of 50-100g/100 Kg flour.

Packaging:

Fermzym Bis NP is packed in 25 Kg HDPE drums based on the customers requirement.

Shelf life & Storage:

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