

BAKERY ENZYMES

A full stack: from essential applications for bakery to innovative and exclusive products.
Maximum performance in volume and freshness, fully natural.

Codice	Prodotto	Descrizione	Dosaggi (mg/kg farina)
1171	M 100 BAKERMATE	Alpha amylase	1 - 10 ppm
1118	M 200 P	Xylanase	5 - 50 ppm
1159	ML 210 N	Antistaling amylase	10- 100 ppm
1133	ML 210 C	Antistaling amylase	40- 100 ppm
1108	M 300 B4	Glucose oxidase	5 - 60 ppm
1124	M 300 LP	Lipase	5 - 60 ppm
2600	M 213 L	Processing aids for bakery: bakery enzyme	100-200 ppm
2601	M 213 H	Processing aids for bakery: bakery enzyme	200-300 ppm
1135	M 500 FL	Antistaling amylase	40 - 100 ppm
1123	M 500 NS	Antistaling amylase	100 - 300 ppm
1172	M 920	Protease	10 - 100 ppm