

## BAKERY ENZYMES

From essential applications for bakery to innovative and exclusive products.

A complete range that includes both pure enzymes and blended solutions designed to increase volume, shelf life extension and freshness.

Code	Product	Description	Dose (mg/kg flour)
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	40 - 60 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