



VTR&beyond
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TECHNICAL DATA SHEET

BVZyme TG MAX64®

Bakery Enzyme

Product Description

BVZyme TG MAX64® is based on transglutaminase which produced by fermentations a selected strain
In addition to enzymatic system for wheat flour and bakery industries.

Application

BVZyme TG MAX64® is used in bakery as a strong protein cross-linking(connecting residues of the amino acid L-glutamine to the amino acid (L-lysine) and enhance the gluten network formation and gluten strength.

Function

Improve the volume,texture,dough elasticity,Increase strength,improve stability and tolerance and oven spring.

Dosage

5-20 ppm

Organoleptic

Aspect: free flowing powder

Color: white- white cream

Physicochemical

Moisture: <15%



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FOOD SAFETY DATA	
Microbiology	Total plate count: <50 000UFC per g
indicative values (m)	Salmonella: absent in 25g
satisfactory: m	Coliforms at 30°C: <30 UFC per g
acceptable: 10m	ASR: <30 UFC per g
	Staphylococcus aureus: absent in 1 g
Heavy metals	Cadmium: < 0,5 mg/kg
	Mercury: <0,5 mg/kg
	Arsenic: < 3 mg/kg
	Lead: < 5 mg/kg
Allergens	In compliance with the list of major allergens in Annex II, Regulation 1169/2011, this product contains the following allergens: gluten
GMO status	In accordance with European Regulations 1829/2003 and 1830/2003, no specific labeling is required.
Ionization status	Without irradiation treatment

Package:

Carton box of 25 kg

Storage

Date of minimum durability: 24 months.

Store in a cool, dry place (below 20°C).

Last updating: 05/02/2024