



VTR&beyond
No.8, Pingbei Rd1, Science and Technology Industry
Zone, Nanping, Zhuhai , Guangdong, China.
Stresemann str.25,10963 Berlin, Germany
Tel: 86-756-8676888,+49 (0)30 52014173
Mail: info@vtrbeyond.com
Website: www.vtrbeyond.com

TECHNICAL DATA SHEET

BVZyme A FRESH202 ®

Bakery Enzyme

Product Description

Enzyme preparation based on Maltogenic Amylase

Effective material

BVZyme A FRESH202® is an amylolytic enzyme system prepared from selected strains of *Bacillus subtilis*."

Activity

10950 NMAU/g

Application

BVZyme A FRESH202® is designed to improve the freshness of bread.

Function

Improve freshness, enhance softness, and extend shelf life.

Dosage

10-90 ppm

Organoleptic

Aspect: free flowing powder

Color: white-cream

Physicochemical

Moisture: <15%



VTR&beyond
No.8, Pingbei Rd1, Science and Technology Industry Zone, Nanping, Zhuhai , Guangdong, China.
Stresemann str.25,10963 Berlin, Germany
Tel: 86-756-8676888,+49 (0)30 52014173
Mail: info@vrbeyond.com
Website: www.vrbeyond.com

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