



VTR&beyond
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TECHNICAL DATA SHEET

BVZyme HCB710®

Bakery Enzyme

Product Description

Enzyme preparation based on endo-xylanase.

Effective material

Bacterial xylanase produced by fermenting a selected unique strain of *Bacillus subtilis*, with the application of modern biotechnology.

Activity

583 XylH/g

Application

BVZyme HCB710® used in bakery and bread applications.

Function

Improve loaf volume, enhance stability, increase elasticity, boost proofing stability, optimize gluten extensibility and gas retention, improve oven spring and loaf volume, increase overall volume, enhance tolerance, improve baking performance of flour, and improve stability.

Dosage

5-20 ppm

Organoleptic

Aspect: free flowing powder

Color: white-cream

Physicochemical

Moisture: <15%



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FOOD SAFTY DATA	
Microbiology	Total plate count: <50 000UFC per g
indicatives 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	According to 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

Keep in a cool and dry place (< 20°C)

Last updating: 05/02/2024