



VTR&beyond
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TECHNICAL DATA SHEET

BVZyme A SOFT205®

Bakery Enzyme

Product Description

Enzyme preparation based on Maltogenic Amylase

Effective material

BVZyme A SOFT205® is an amylolytic enzyme system prepared from selected strains of *Bacillus subtilis*."

Activity

11600 NMAU/g

Application

BVZyme A SOFT205® is designed to improve the freshness of bread.

Function

Increase the softness and elasticity of bread throughout storage while maintaining unmatched resilience and outstanding softness over time, and improving freshness, enhancing softness, and extending shelf life.

Dosage

15-100 ppm

Organoleptic

Aspect: free flowing powder

Color: 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