



VTR&beyond  
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## TECHNICAL DATA SHEET

### BVZyme L MAX64®

Bakery Enzyme

#### Product Description

Enzyme preparation based on lipase preparation

#### Effective material

BVZyme L MAX64® is lipase which produced by fermentations a selected strain of Aspergillus sp and Trichoderma sp

#### Activity

47000U/g

#### Application

BVZyme L MAX64® is used in bakery as it hydrolyzes esterbonds in glycerides

#### Function

Increase volume,fine regular crumb structure,improve stability and tolerance,improve dough handling.

#### Dosage

5-60 ppm

#### Organoleptic

Aspect: free flowing powder

Color: white- white cream

#### Physicochemical

Moisture: <15%



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FOOD SAFETY DATA	
<b>Microbiology</b>	Total plate count: <50 000UFC per g
<b>indicative values (m)</b>	Salmonella: absent in 25g
<b>satisfactory: m</b>	Coliforms at 30°C: <30 UFC per g
<b>acceptable: 10m</b>	ASR: <30 UFC per g
	Staphylococcus aureus: absent in 1 g
<b>Heavy metals</b>	Cadmium: < 0,5 mg/kg
	Mercury: <0,5 mg/kg
	Arsenic: < 3 mg/kg
	Lead: < 5 mg/kg
<b>Allergens</b>	In compliance with the list of major allergens in Annex II, Regulation 1169/2011, this product contains the following allergens: gluten
<b>GMO status</b>	In accordance with European Regulations 1829/2003 and 1830/2003, no specific labeling is required.
<b>Ionization status</b>	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