

## TECHNICAL DATA SHEET

### **BVZyme A SOFT405®**

Bakery Enzyme

#### **Product Description**

Enzyme preparation based on Maltogenic Amylase

#### **Effective material**

BVZyme A SOFT405® is an amylolytic enzyme system prepared from selected strains of *Bacillus subtilis*."

#### **Activity**

11720 NMAU/g

#### **Application**

BVZyme A SOFT405® is designed to improve the freshness of bread.

#### **Function**

Increase volume and crumb softness, enhance the softness and elasticity of bread throughout storage while maintaining unmatched resilience and outstanding softness over time, and improve freshness, enhance softness, and extend shelf life.

#### **Dosage**

15-90 ppm

#### **Organoleptic**

Aspect: free flowing powder

Color: white-cream

#### **Physicochemical**

Moisture: <15%

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**