



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 AF220®

Bakery Enzyme

Product Description

Enzyme preparation based on amylase

Effective material

Fungal α -amylase produced by the fermentation of a selected strain of *Aspergillus oryzae*.

Activity

11000 FAU/g

Application

BVZyme AF220® is used in baking as it acts on damaged starch produced during the milling process by hydrolysis, producing sugars that aid in fermentation.

Function

Improve crumb softness, improve texture, Increase volume, improve gassing power, enhance softness, assist in fermentation.

Dosage

2-10 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@vtrbeyond.com
 Website: www.vtrbeyond.com

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 of Regulation 1169/2011, this product contains the following allergen: gluten.
GMO status	In accordance with European Regulations 1829/2003 and 1830/2003, no specific labeling is required.
Ionization status	Without irradiation treatment

Packaging

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