



VTR&beyond
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TECHNICAL DATA SHEET

BVZyme HCF400 ®

Bakery Enzyme

Product Description

Enzyme preparation based on xylanase.

Effective material

Fungal xylanase produced by fermenting a selected strain of Aspergillus niger, with the application of modern biotechnology.

Activity

2040 XylH/g

Application

BVZyme HCF400® used in bakery and bread applications.

Function

Increase volume, increase tolerance, improve baking performance of flour and improve stability.

Dosage

Standardization of Wheat Flour 5-20 ppm

Bread Improvement 10-70 ppm

Suggested Optimum Dosage 15-35 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 | 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