



VTR&beyond
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TECHNICAL DATA SHEET

BVZyme AF330 ®

Bakery Enzyme

Product Description

Enzyme preparation based on amylase

Effective material

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

Activity

11900 FAU/g

Application

BVZyme AF330® 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%



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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 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