



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 HCF MAX64®

Bakery Enzyme

Product Description

Enzyme preparation based on endo-xylanase.

Effective material

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

Activity

7850 XylH/g

Application

BVZyme HCF **MAX64®** used in bakery and bread applications.

Function

Optimize Gluten extensibility and gas retention, improve oven spring and loaf volume, increase volume, increase tolerance, improve baking performance of flour and improve stability.

Dosage

Standardization of Wheat Flour 1-5 ppm

Bread Improvement 2-35 ppm

Suggested Optimum 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, 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