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## TECHNICAL DATA SHEET

### BVZyme AF110®

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

150000 SKB/g

#### Application

BVZyme AF110® is used in baking as it acts on damaged starch produced during the milling process by hydrolysis, producing sugars that aid in fermentation.

#### Function

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

#### Dosage

2-12 ppm

#### Organoleptic

Aspect: free flowing powder

Color: white-cream

#### Physicochemical

Moisture: <15%



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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 of Regulation 1169/2011, this product contains the following allergen: 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

## 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