



VTR&beyond
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TECHNICAL DATA SHEET

BVZyme HCF500 ®

Bakery Enzyme

Product Description

Enzyme preparation based on endo-xylanase.

Effective material

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

Activity

2110 XylH/g

Application

BVZyme HCF500® 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 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