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## 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%



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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, Regulation 1169/2011, this product contains the following allergens: gluten
<b>GMO status</b>	According to European Regulations 1829/2003 and 1830/2003, no specific labeling is required.
<b>Ionization status</b>	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**