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## TECHNICAL DATA SHEET

### **BVZyme A SOFT305®**

Bakery Enzyme

#### **Product Description**

Enzyme preparation based on Maltogenic Amylase

#### **Effective material**

BVZyme A SOFT305® is an amylolytic enzyme system prepared from selected strains of *Bacillus* sp.

#### **Activity**

10500 NMAU/g

#### **Application**

BVZyme A SOFT305® is designed to improve the freshness of bread.

#### **Function**

Increase the softness and elasticity of bread throughout storage while maintaining unmatched resilience and outstanding softness over time, and improving freshness, enhancing softness, and extending shelf life.

#### **Dosage**

Dosage range 15-50 ppm,suggest dosage 30ppm

#### **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>	In accordance with 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.

Store in a cool, dry place (below 20°C).

**Last updating: 05/02/2024**