

Amylase 11P - A011P

- Basic bread improver
- Increases available carbohydrate
- Improves oven spring
- Increases loaf volume

Fungal amylase enzymes are traditionally used to make minor adjustments to the quality of baking flour. They are not usually used as a replacement for baking chemical additives, for which a fully balanced enzyme system is needed (see Biocatalysts full range of baking enzymes).

This enzyme is suitable for kosher use if requested, and can be supplied in a range of concentrations.

This fungal amylase has a number of benefits. It increases the available carbohydrate in flour and as a result increases loaf volume. Bread made with the addition of fungal amylases have an increased oven spring and shelf-life.

This enzyme performs well in the presence of other bread improvement enzymes such as xylanases.

SPECIFICATION

Activity	5,000 - 90,000 SKB units/gram
Biological Source	<i>Aspergillus sp.</i>
Form	Pale brown powder (colour will vary with strength)
Working pH	4.5 - 5.5
Temperature range	50 - 60°C

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APPLICATION & DOSAGE

Amylase 11P can be added to flour at the mill, by the baker prior to use or in combination with other bread improvers. The amount of this enzyme required will be dependent on the product. Consequently this enzyme can be supplied in a variety of concentrations, the lowest being 5,000 SKB units per gram and the highest being 90,000 SKB units / gram. For initial trials we recommend 200-400SKB/Kg flour, or 5-10ppm of the 40,000 SKB strength A011P, and then if necessary alter the dose until the desired effect is obtained. Biocatalysts are happy to be of assistance in suggesting levels for dosage in specific applications.

HEALTH AND SAFETY

Always read the Health and Safety sheet (MSDS) before use and retain. If you are in any doubt about recommended product handling and safety, please contact Biocatalysts before use. Generally, when using enzymes avoid contact with the skin and eyes and do not breathe dusts or aerosols containing them.

STORAGE

Activity will remain above the minimum analysis specification for at least 12 months from the date of the Batch Certificate of Analysis, when stored below 20°C.

ALLERGENS

Soy protein hydrolysate is used as a fermentation substrate. Wheat flour is used as the diluent.

FOOD STATUS

Prepared from enzymes of GRAS status and manufactured to FCC/JECFA/WHO/FAO recommendations for enzymes used in food processing.

QUALITY

1. Food Safety Policy

The company operates a Hazard Analysis at Critical Control Points (HACCP) system. This ensures that ingredients and the production environment are regularly monitored for contamination and that the processes are designed to produce safe products every time.

2. Good Manufacturing Practice (GMP)

The company's integrated management system encompasses Total Quality, Health and Safety, Food Safety and GMP.

3. ISO9001

Biocatalysts Ltd is certified to BS ISO9001: 2000. Regular Audits are carried out by the British Standards Institute (BSI) to ensure continuing compliance with the standard.

AVAILABILITY

Powders: standard 25kg nett poly-lined fibre kegs. Non-standard quantities of 1kg and 5kg are also available for some products, please enquire.

The production micro-organism used in this product is not a GMO. Within the proposed guidelines of the European Union regarding Genetically Modified products, the above product would be classed as GMO free.

