

## Combizyme™ 666P - C666P



- Improver used in the production of English style muffins
- Conditions gluten
- Improves spread of dough in griddle cup
- Carefully controlled activity levels

Combizyme™ 666P is an enzyme blend which has been designed for use in the production of English style muffins. This product should be added to the dry ingredients prior to the commencement of baking.

It conditions the gluten present in the flour, allowing the dough to spread in the griddle cup. This, in turn, influences the quality of the muffin, and gives the characteristic texture.

Combizyme™ 666P is a carefully controlled blend of microbially derived enzymes which gives an overall improvement in the production of English style muffins.

### S P E C I F I C A T I O N

Activity	300 SKB units/gram (1800 BC U/g) 20 Casein Protease U/g 42 Pentosanase U/g
Biological Source	Mixed microbial
Form	Off white powder
Working pH	4.5 - 6.0
Temperature range	45 - 55 °C

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## APPLICATION & DOSAGE

Although the amount of Combizyme™ 666P required will depend on the process in which it is being used, as a general guide: 5 - 10 ppm based on wheat flour is a good starting point. This product should be either added to flour at the mill, added by the baker or used in a complete improver mix. For information about dosing for specific applications please contact Biocatalysts. Trials will be required to determine exact levels to obtain the desired effect in specific processes.

### 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 and wheat proteins are used as fermentation substrates. 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. Wheat flour is used as the diluent.

### 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.

This product contains a component produced by contained fermentation of a self-cloned organism. All other components are produced without the use of Genetically modified products.

