

Glucose Oxidase 659P - G659P



- Bromate replacer
- Improves crumb structure
- Performs very well in taste trials
- Contains a balanced blend of enzymes
- Gives retention of freshness

Glucose Oxidase 659P is a new enzyme containing pentosanase and glucose oxidase, that has been specially produced for use in baking applications.

Glucose Oxidase 659P gives good overall improvement in loaf quality, in addition to the improved crumb structure which occurs with the use of this optimised glucose oxidase.

Glucose Oxidase 659P produces bread which stays fresh for longer, and has a soft and velvety feel, both to the touch and on consumption.

Although the bread is softened, the crumb remains firm and stable making this enzyme ideal for use when the resulting product is mechanically cut.

This enzyme is suitable for use as a general improver, or may be used to eliminate bromate from the ingredients list.

SPECIFICATION

Activity	250 Glucose Oxidase units/gram 1,667 SKB units/gram (10,000 BC units/gram) 800 Pentosanase units/gram
Biological Source	<i>Aspergillus spp.</i>
Form	Cream coloured powder
Working pH	4.5 - 5.5
Temperature range	50 - 65°C

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APPLICATION & DOSAGE

As with all of Biocatalysts' baking enzymes the exact dose will need to be determined for each process. However, as a guide Glucose Oxidase 659P should be used at approximately 50 ppm based on wheat flour. This dosing information is only indicative. Precise data can only be obtained through practical testing and baking trials. Biocatalysts will be happy to assist in further suggestions and comments for use of this product.

Bake trials carried out using this product have consistently produced bread with a good crumb strength and a velvety texture. Products produced using this enzyme have retained freshness longer than the control bake. These trials were carried out using a typical UK plant bread process with the enzyme added at a dose rate of 50 ppm.

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 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.

