

VERON® Hyperbake-T

Description and Specification

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Rev. Nr. 0

Description

VERON® Hyperbake-T is a lipolytic enzyme preparation for the treatment of flours. The enzyme is obtained from specific cultures of *Aspergillus sp.*

- IUB-No.: 3.1.1.3
- CAS-No.: 9001-62-1

Properties

The product has the following characteristics:

- a) solid product
- b) light beige coloured with aromatic smell

Application

VERON® Hyperbake-T is used for the treatment of flour and for the production of bread improvers. VERON® Hyperbake-T ensures dry and fluffy doughs, which are easily to process due to the improved machine ability. Furthermore you will obtain improved dough and fermentation stability. The baking volume will significantly increase; the crumb will show a whiter appearance. VERON® Hyperbake-T can be used to reduce or replace baking emulsifiers, e.g. Datem.

Dosage

0.5 - 3 g / 100 kg flour

The optimum dosage should be determined by means of baking tests.

Specification

The product fulfils the requirements of the FAO/WHO's Joint Expert Committee for Food Additives (JECFA) and Food Chemicals Codex (FCC).

The total viable counts are within the upper limit of $5 \times 10^4 \text{ g}^{-1}$

E.coli: $<10 \text{ g}^{-1}$ (according to method ISO 7251:1993)

Storage

Stored in a dry place at room temperature the activity loss will be less than 10 % within one year.

Handling

When handling enzyme products in powder form, direct skin contact and dust formation should be avoided. Enzymes may irritate the skin and eyes; the inhalation of enzyme dust may provoke sensitisation of the respiratory organs.

For further details on the safe handling of our products, please consult our safety data sheet and the technical information sheet "Precautionary measures when handling enzyme products in powder form."