

# VERON<sup>®</sup> M 4

## Description and Specification

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### Description

VERON<sup>®</sup> M 4 is a fungal- $\alpha$ -amylase preparation for the treatment of flours. The enzyme is obtained from specific cultures of *Aspergillus oryzae*.

- IUB-No.: 3.2.1.1
- CAS-No.: 9000-90-2

### Properties

The product has the following characteristics:

- a) solid product
- b) brown coloured with aromatic smell

### Activity

VERON<sup>®</sup> M 4 contains a declared minimum activity of 1728 AZ g<sup>-1</sup>.  
1 AZ corresponds to that enzyme activity which catalyzes the splitting of a number of glycosidic bounds equivalent to 0.75 mmol oligosaccharides under standard conditions.

### Application

VERON<sup>®</sup> M 4 is used for the treatment of flour. It can be added to bread improvers, which are used in the baking of bread or rolls. VERON<sup>®</sup> M4 is an enzyme preparation with excellent properties to improve fermentability and machinability of doughs, baking volume and pore structure.

### Dosage

1 - 2 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."