



custom enzymes



CUSTOM E – LIP (Bakery)

Custom Enzymes – LIP (Bakery) is a food grade Lipase enzyme of fungal origin, especially designed for the baking industry.

Product Specifications

- Appearance: Cream/light brown coloured powder
- Miscibility: Partially soluble in water
- Working pH range: 4.5 - 5.5
- Working Temperature range: 40-60 °C



custom enzymes



Applications and Benefits

Custom Enzymes – LIP (Bakery) offers the following benefits:

- It breaks down lipids into monoglycerides and free fatty acids.
- It increases dough tolerance, improves loaf volume and allows for a reduction in the use of shortening.
- It can replace chemical-based dough improvers

Dosage

Recommended dosage: 2-3gm/100kg of flour, to be optimised based on requirements.

Quality Certifications.

- ISO 9001: 2015
- Halal India
- ISO 22000: 2018
- DAR Kosher

Safety and Enzyme Handling

Store Custom E – LIP (Bakery) in a cool, dry and shaded place, away from direct sunlight. Enzyme dust may cause irritation when inhaled. Unnecessary contact with the product should be avoided. The shelf life of this product under recommended storage conditions is one year.

Packaging

The product is available in 25kg HDPE drums. The packaging can be customised as per requirement.

Technical Assistance

Please contact us if you need more technical advice or assistance with this product