



custom enzymes



## CUSTOM E – FAA (Bakery)

Custom Enzymes – FAA (Bakery) is a food grade Alpha Amylase 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



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## Applications and Benefits

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

- Enhances the fermentation process and gives high loaf volume.
- Improves bread volume
- Degrades the damaged starch in wheat flour into small dextrins

## 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 – FAA (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