

Bakezyme-BA SUP



Bakery Enzymes

Bacterial Amylase

PRODUCT DESCRIPTION

Bakezyme-BA SUP is the bacterial amylase enzyme that stabilizes dough and, in return, supplies fermentation sugars.

This will promote a consistent process of fermentation leading to better dough performance and even better quality of products; this is quite valuable in baking industries, especially where consistent performances of dough are crucial factors for quality baked goods to be produced, thus providing for optimal sugar release for yeast activities that enhance texture and flavoring of bread.

KEY FUNCTIONS

- Increases dough stability.
- Provides sugar for fermentation.

TYPICAL APPLICATIONS

Pan bread & buns

Flatbreads & rotis

Cakes & sweet goods

Biscuits & crackers

Flour milling & correction

Frozen dough

HANDLING & DOSAGE

Optimum dosage depends on substrate, process conditions (pH, temperature, time) and the desired result. We recommend lab or pilot trials; our application team can suggest a starting dose. Handle as an enzyme/biological preparation: avoid dust formation and inhalation, and wear gloves and eye protection.

SPECIFICATION

Product	Bakezyme-BA SUP (Bacterial Amylase)
Product range	Bakery Enzymes
Function	Bacterial Amylase
Enzyme activity	Specified per grade — on request
Physical form	Powder; other formats on request
Packaging	25 / 50 kg HDPE drums or retail pouches
Storage	Cool, dry place in tightly closed original containers, away from direct sunlight
Documents	Certificate of Analysis (CoA) on request

MANUFACTURING & QUALITY

Manufactured by Enzyme Bioscience in an FDA-registered, GMP and ISO 9001:2015 certified facility in Surat, India, with in-house R&D and QC laboratories.



GMP

ISO
9001:2015FDA
registered

The information in this data sheet describes typical properties and is given in good faith; it does not constitute a specification or warranty for a particular use. Users should confirm suitability for their own process and comply with applicable regulations. Batch-specific values are stated on the Certificate of Analysis.