

Bakezyme-GL SUP



Bakery Enzymes

Glucoamylase

PRODUCT DESCRIPTION

Bakezyme-GL SUP is an enzyme with glucoamylase, which converts starch to fermentable sugars for the fermentation of yeast.

It thus supplies extra sugars during fermentation that contribute to fermentation. Fermentation results in increased volume, better texture, and flavor.

This contributes to an enhanced rise and product quality and, therefore, an ideal ingredient for bakeries in the quest for optimized processes, enhancing the taste and texture of products.

KEY FUNCTIONS

- Converts starch to fermentable sugars.
- Increases sugar for enhanced fermentation in baked goods.

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-GL SUP (Glucoamylase)
Product range	Bakery Enzymes
Function	Glucoamylase
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.