

Bakezyme-LP SUP



Bakery Enzymes

Lipase

PRODUCT DESCRIPTION

Bakezyme-LP SUP, a lipase enzyme, improves dough elasticity, making it easier to handle and shape during the baking process.

It plays a critical role in extending the shelf life of baked goods by reducing staling, keeping products fresher for longer.

By improving the dough's ability to retain moisture, this enzyme ensures a softer, more palatable product, which is essential for maintaining quality in both retail and industrial bakeries.

KEY FUNCTIONS

- Improves dough elasticity. Extends shelf life by reducing staling.

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-LP SUP (Lipase)
Product range	Bakery Enzymes
Function	Lipase
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.