ENZYME BIOSCIENCE

TECHNICAL DATA SHEET
TDS-BAK-064 · Issued October 2026

Bakezyme-MA SUP

Bakery Enzymes · Maltogenic Amylase

PRODUCT DESCRIPTION

Bakezyme-MA SUP is a maltogenic amylase enzyme known for its ability to reduce bread staling, continuing shelf life and bettering the overall texture of baked goods.

It works by slowing down the regression of starches, keeping the crumb softer for a longer period. This enzyme is particularly useful for enhancing the softness and freshness of bakery products, making it an essential factor for bakers looking to deliver high-quality, long-lasting bread.

KEY FUNCTIONS

- Reduces bread staling and prolongs shelf life.
- Provides a softer crumb texture.

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-MA SUP (Maltogenic Amylase)
Product range	Bakery Enzymes
Function	Maltogenic 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 9001:2015 · FDA 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.

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