



## BIOBAKE SPL

### OVERVIEW

Biobake SPL is fungal alpha amylase, derived from *Aspergillus oryzae* and has minimal proteolytic activity. It attacks the broken starch of flour providing reducing sugars which are readily fermentable by yeast. It gives consistent alpha amylase activity to the flour, aids in uniform gas production during baking, resulting in higher loaf volume and gives additional mobility to dough.

### USAGE

For bakers:-

- 0.02 - 0.05% of flour weight
- 0.2 - 0.5 g for 1 Kg flour

For millers -:

- 3 - 5g for 100kg flour

### INGREDIENTS

Flour Treatment Agent (INS 516), Enzyme

## PACKAGING

**Code**

**Size**

20 KG

**Type**

Bag in box

**Palletisation**



## STORAGE

Cool and dry conditions 15-25°C, Store away from direct heat & sunlight, Store in cool, dry & hygienic conditions



## SHELF LIFE

365 days



## TYPE

Powder



## CATEGORY

Flour Improvers



## FINISHED PRODUCT

Bread