



# BIOBAKE

## OVERVIEW

Biobake is fungal alpha amylase, derived from *Aspergillus oryzae* and has minimal proteolytic activity. Biobake attacks the broken starch of flour providing reducing sugars which are readily fermentable by yeast.

## 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

Enzyme, Flour Treatment Agent (INS 516, INS 517)



### 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