



BIOPROTEASE (PAN)

OVERVIEW

Bioprotease PAN is Bakels formulation of protease enzymes for use in crackers & sweet crackers.

- Reduces mixing time by up to 25%.
- Reduces fermentation time up to 4 hours.
- Improves extensibility & pliability of dough.
- Enhances crispiness, texture & shape.

USAGE

50-60g/100kg flour (depending on flour quality).

Bioprotease PAN effective in the temperature range 45 to 55°C & has an optimum pH range 5.0-9.0

INGREDIENTS

Maltodextrin, Enzymes



STORAGE

Store away from direct heat & sunlight,
Store in cool, dry & hygienic conditions



SHELF LIFE

365 days



TYPE

Powder



CATEGORY

Biscuit & Cracker Improvers



FINISHED PRODUCT

Biscuit, Cracker