

<b>Product Name</b>	: <b>BIOPROTEASE PAN</b>
<b>Ingredients</b>	: Maltodextrin, Enzymes.
<b>Physical Appearance</b>	: White free flowing powder
<b>Product Description</b>	: Bioprotease PAN is Bakels formulation of protease enzymes for use in crackers & sweet crackers.
<b>Dosage</b>	: 50-60g/100kg flour (depending on flour quality).
<b>Application</b>	: Bioprotease PAN gives good results when used along with Biobake SPL as dosage of 1g/100kg flour. Bioprotease PAN effective in the temperature range 45 to 55°C & has an optimum pH range 5.0-9.0
<b>Advantages</b>	: <ul style="list-style-type: none"><li>▪ Reduces mixing time by up to 25%.</li><li>▪ Reduces fermentation time up to 4 hours.</li><li>▪ Improves extensibility &amp; pliability of dough.</li><li>▪ Enhances crispiness, texture &amp; shape.</li></ul>
<b>Shelf life</b>	: Best before 12 Months from date of manufacture.
<b>Packaging</b>	: 20kg in HDPE drum (1x20kg)
<b>Storage</b>	: Store in cool, dry & hygienic conditions. Store away from direct heat & sunlight.

**Revision No: 04****Issue Date: 21/04/2022****INDO BAKELS PVT. LTD.****Head Office:** 43-C Mittal Towers, Nariman Point, Mumbai – 400 021  
INDIA Tel.: +91-22-22873636 Fax +91-22-22020065**Factory:** S. No. 3, H. No. 3/6, Niphan Village, Savroli, Tal. Khalapur,  
Dist – Raigad – 410 202. Maharashtra INDIA  
Tel.: +91-2192-274255/274052E-mail: [info@bakels.in](mailto:info@bakels.in)Website: [www.bakels.in](http://www.bakels.in)

CIN No. U15100MH1996PTC096157

“An FSSC 22000 Certified Company”

A Member of the International BAKELS Group