

PRODUCT DESCRIPTION - PD 214721-5.5EN

GRINDAMYL® PLUSWEET G

Bakery Enzyme

Description

GRINDAMYL® PLUSWEET G is an amyloglucosidase which is produced by fermentation with a selected strain of fungus.

Application areas

Bread and bakery products.

Potential benefits

- In situ sweetening for reduced sugar or HFCS usage

Usage levels

For in situ sweetening corresponding to
or

250-500 ppm
25-50 g/100 kg
0.4-0.8 oz/100 lbs

However, as different flours and procedures have different needs, tests should be carried out to find the optimum dosage.

Directions for use

GRINDAMYL® PLUSWEET G is mixed into flour or premixes together with other dry ingredients.

Composition

GRINDAMYL® PLUSWEET G is composed of:

- Protein
- Glucose
- Wheat starch

Physical/chemical specifications

Physical form dust-reduced microgranulate
Colour off-white

*Colour may vary from batch to batch.

Microbiological specifications

Total viable count less than 10000 /gram
Coliforms less than 30 /gram
E. coli absent in 25 grams
Salmonella species absent in 25 grams
Mycotoxins* negative by test
Antibiotic activity negative by test

* Aflatoxin B1, ochratoxin A, sterigmatocystin, T-2 toxin, zearalenone

Heavy metal specifications

Arsenic less than 3 mg/kg
Lead less than 5 mg/kg
Heavy metals (as Pb) less than 30 mg/kg

Nutritional data

Calculated values per 100 g

Energy	372/1562 kcal/kJ
Protein	52-58 g
Carbohydrates	32-42 g
Fat	0 g
Ash	1-4 g
Moisture	3-7 g

Storage

GRINDAMYL® PLUSWEET G should be stored dry and cool (max. 25°C/77°F).

The shelf life of GRINDAMYL® PLUSWEET G is 24 months when stored as recommended in unbroken packaging.

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Packaging

Cartons of 20 kg net.

Purity and legal status

GRINDAMYL® PLUSWEET G meets the specifications laid down by the Joint FAO/WHO Expert Committee on Food Additives and the Food Chemicals Codex.

GRINDAMYL® PLUSWEET G is approved by most countries for use in food. However, as legislation regarding its use in food may vary from country to country, local food regulations should always be consulted concerning the status of this product. Advice regarding the legal status of this product may be obtained on request.

Safety and handling

Avoid unnecessary contact with enzyme preparations during handling. In case of spillage, rinse with water. Additional information can be found in the Material Safety Data Sheet.

Kosher status

GRINDAMYL® PLUSWEET G is certified kosher pareve by Union of Orthodox Jewish Congregations of America (OU).

GMO status

The microorganisms used for production of GRINDAMYL® PLUSWEET G are developed by traditional non-GMM technique.

Allergens

The table below indicates the presence (as added component) of the following allergens and products thereof (according to US Food Allergen and Consumer Protection act (FALCPA), 2004 and Directive 2000/13/EU as amended).

Yes	No	Allergens	Description of components
X		Wheat	
X		Other cereals containing gluten	Wheat starch
	X	Crustaceans	
	X	Eggs	
	X	Fish	
	X	Peanuts	
	X	Soybeans	
	X	Milk (incl. lactose)	
	X	Nuts	
	X	Celery	
	X	Mustard	
	X	Sesame seeds	
	X	Sulphur dioxide and sulphites (>10mg/kg)	
	X	Lupin	
	X	Molluscs	

*Danisco considers materials derived from a major allergen used in the fermentation process and consumed therein as outside the scope of the FALCPA 2004 and the EU Directive 2000/13/EU, as amended. This is in accordance with ETA's (Enzyme Technical Association) position paper ¹ sent to the FDA and in accordance with the EU Commission's position expressed to AMFEP (Association of Manufacturers and Formulators of Enzyme Products) ². Allergens or products thereof listed in FALCPA and/or in Directive 2000/13/EU which are used in the recovery process or in the formulation of an enzyme product, are included in the product label ingredient statement.