

PRODUCT DESCRIPTION - PD 203436-7.1EN

GRINDAMYL® S 759

Bakery Product

Description

GRINDAMYL® S 759 is a glucose oxidase which is produced by fermentation with a selected strain of fungus.

Application areas

Yeast-raised bread.

Potential benefits

- Increases tolerance towards variations in process parameters
- Improves dough handling
- Improves dough stability
- Reduces or supplements the use of chemical oxidants

Usage levels

Based on flour weight 5-20 ppm
corresponding to 0,5-2 g/100 kg

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

Directions for use

GRINDAMYL® S 759 is mixed into flour, premixes or bread improvers together with other dry ingredients.

In formulations containing ingredients which are sensitive to oxidation i.e. fats and oils, care must be taken that off-flavour does not occur. The influence on taste should also be evaluated in procedures with very long fermentation times.

Composition

GRINDAMYL® S 759 is composed of:

- Wheat starch
- Wheat flour
- Protein

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 50000 /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 375/1575 kcal/kJ
Protein 10 - 20 g
Fat less than 1 g
Carbohydrates 75 - 80 g
Moisture 5-9 g
Ash 2-6 g

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Storage

GRINDAMYL® S 759 should be stored dry and cool (max. 10°C/50°F).

The shelf life of GRINDAMYL® S 759 is 18 months when stored as recommended in unbroken packaging.

Packaging

Polyethylene-lined paper bags of 20 kg net.

Purity and legal status

GRINDAMYL® S 759 meets the specifications laid down by the Joint FAO/WHO Expert Committee on Food Additives and the Food Chemicals Codex.

GRINDAMYL® S 759 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.

GMO status

The microorganisms used for production of GRINDAMYL® S 759 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 Wheat flour
	X	Crustaceans	
	X	Eggs	
	X	Fish	
	X	Peanuts	
	(X)	Soybeans	Soy hydrolysate (used in fermentation)*
	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 has determined that fermentation nutrients are outside the scope of US and EU food allergen labeling requirements^{1, 2, 1}
Position paper sent by ETA to the FDA on September 12, 2005
(www.enzymetechnicalassoc.org/Allergen%20psn%20paper-2.pdf).

² Summarized in the position paper of the Association of Manufacturers and Formulators of Enzyme products:
<http://www.amfep.org/documents/AmfepstatementScopeAllergyLabellingDir>