

PRODUCT DESCRIPTION - PD 212850-5.7EN

POWERBake® 4100

Bakery Enzyme

Description

POWERBake® 4100 is a xylanolytic enzyme complex.
POWERBake® 4100 is produced by fermentation with selected microbial strains.

Application areas

Yeast-raised bread.

Potential benefits

- Improves dough stability
- Increases volume of baked goods
- Improves dough handling
- Improves crumb structure

Usage levels

Based on flour weight 30-120 ppm
corresponding to 3.0-12.0 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

POWERBake® 4100 is mixed into flour, premixes or bread improvers together with other dry ingredients.

Composition

POWERBake® 4100 is composed of:

- Wheat starch
- Sodium chloride
- Protein
- Trisodium citrate
- Maltodextrine
- Palm olein

Physical/chemical specifications

Physical form powder
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
Antibiotic activity negative by test

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 300/1260 kcal/kJ
Protein less than 5 g
Fat less than 1 g
Carbohydrates 65-75 g
Sodium chloride 26-36 g
Moisture 5-9 g
Ash 28-38 g

Storage

POWERBake® 4100 should be stored dry and cool (max. 25°C/77°F).

The shelf life of POWERBake® 4100 is 18 months when stored as recommended in unbroken packaging.

Packaging

Polyethylene-lined paper bags of 20 kg net.

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Purity and legal status

POWERBake® 4100 meets the specifications laid down by the Joint FAO/WHO Expert Committee on Food Additives and the Food Chemicals Codex.

POWERBake® 4100 is approved by many 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 POWERBake® 4100 are developed by recombinant DNA 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	Soy (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/AmfepstatementScopeAllergyLabellingDirf>