

PRODUCT DESCRIPTION - PD 40298-8.8EN

POWERBake® 950

Bakery Enzyme

Description

POWERBake® 950 is an uninhibited bacterial xylanase which is produced by fermentation with a selected strain of *Bacillus subtilis*.

Application areas

Flour, bread and bakery products.

Potential benefits

- Reduces variations in baking performance due to flour quality
- Improves baking performance of flour
- Increases tolerance towards variations in flour and process parameters
- Increases volume of baked goods
- Increases water absorption of flour
- Improves dough elasticity and extensibility

Usage levels

Based on flour weight corresponding to 25-50 ppm
2.5-5 g/100 kg

Directions for use

POWERBake® 950 is mixed into flour, premixes or bread improvers together with other dry ingredients.

Composition

POWERBake® 950 is composed of:

- Protein (enzymes)
- Sodium chloride (enzyme carrier)
- Wheat starch (enzyme carrier)

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
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 165/693 kcal/kJ
Protein less than 5 g
Fat less than 1 g
Carbohydrates 35-45 g
Sodium chloride 50-60 g
Moisture 5-9 g
Ash 52-62 g

Storage

POWERBake® 950 should be stored dry and cool (max. 25°C/77°F).

The shelf life of POWERBake® 950 is 18 months when stored as recommended in unbroken packaging.

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Packaging

Polyethylene-lined paper bags of 25 kg net.

Purity and legal status

POWERBake® 950 meets the specifications laid down by the Joint FAO/WHO Expert Committee on Food Additives and the Food Chemicals Codex.

POWERBake® 950 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® 950 are developed by the recombinant DNA technique called self-cloning.

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	