

PRODUCT DESCRIPTION - PD 251876-1.1EN

POWERBake® 9000

Bakery Enzyme

Description

POWERBake® 9000 is an enzyme preparation which is produced by fermentation with selected microbial strains.

Application areas

Rye based products and whole wheat breads

Potential benefits

- Reduces dough stickiness
- Proofing stability
- Improves bread shape and appearance
- Improve crumb softness

Usage levels

Based on flour weight	50-100 ppm
corresponding to	5-10 g/100 kg

Directions for use

POWERBake® 9000 is mixed into flour together with other dry ingredients.

Composition

POWERBake® 9000 is composed of:

- Sodium chloride
- Wheat flour
- Protein

Physical/chemical specifications

Physical form	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 of a typical batch composition.

Energy	188/790 kcal/kJ
Protein	less than 5 g
Carbohydrates	38-43 g
Sodium chloride	55-60 g
Ash	57-62 g

Storage

POWERBake® 9000 should be stored dry and cool (max. 25°C/77°F).

The shelf life of POWERBake® 9000 is 12 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® 9000 meets the specifications laid down by the Joint FAO/WHO Expert Committee on Food Additives and the Food Chemicals Codex.

POWERBake® 9000 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® 9000 have not been genetically modified according to the definition of Directive 2009/41/EC on the contained use of genetically modified microorganisms

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)	Other cereals containing gluten	Glucose (used in fermentation)*
	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	
X		Wheat	Wheat flour

*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>