

BakeZyme®

Product range




a **DSM**Product

Enzyme	Product	Results	Milling	Bread improvers Premixes
α amylase				
	BakeZyme® P 180 BG	Reduces fermentation time and improves texture, shelf life and baking volume. Standardization amyolytic activity.	•	•
	BakeZyme® P 300 BG		•	•
	BakeZyme® P 500 BG		•	•
Fungal hemicellulase				
	BakeZyme® HS 2000 BG	Improvement of dough stability, fermentation tolerance and extensibility. Increases crumb structure and loaf volume.	•	•
	BakeZyme® HS 10.000 BG		•	•
	BakeZyme® HSP 6000 BG		•	•
Bacterial hemicellulase				
	BakeZyme® BXP 5000 BG	Improves bread characteristics, improves oven spring, higher loaf volume, regular fine and soft crumb structure. Improvement of dough characteristics, elastic and dry dough, optimized gluten extensibility and gas retention.	•	•
	BakeZyme® BXP 5001 BG		•	•
Functional (hemi-)cellulases				
	BakeZyme® Real-X	Improves dough development, creating addition volume.		•
	BakeZyme® Concreate	Improves dough development, obtaining dry and elastic dough.		•
	BakeZyme® X-cell	Improves dough development, elasticity of the dough creating fine and regular crumb structure.		•
	BakeZyme® WholeGain	Improves dough development and fermentation stability of the dough.		•
	BakeZyme® X-pan	Improves dough development and extensibility.	•	•
Glucose oxidase				
	BakeZyme® GO 1500 BG	Improves rheological properties and strengthens the gluten matrix.	•	•
	BakeZyme® GO 10.000 BG			•
	BakeZyme® GOP 10.000 BG			•
	BakeZyme® GO 10.000M BG			•
Lipase				
	BakeZyme® L 80.000 B	Improves dough stability, finer crumb structure, increases crumb softness and shelf life.		•
Phospholipase				
	BakeZyme® PH 300 BG	Is able to form emulsifiers 'in situ' thereby creating effects equivalent to DATEM & SSL.		•
	BakeZyme® PH 800 BG			•
Protease				
	BakeZyme® B 500 BG	Bacterial protease, able to break down the gluten network.		•
	BakeZyme® Protease GBW			•
	BakeZyme® PPU 95.000		Fungal protease, opening up the gluten network.	

let's **BakeZyme**



Unlimited. **DSM**

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Amyloglucosidase				
	BakeZyme® AG 800 BG	Shortens fermentation time and improves browning, crumb structure and softness.		•
Gluthathione				
	BakeZyme® Relax Plus	Mild dough relaxation, increases dough extensibility, decreases mixing time.	•	•
Invertase				
	Maxinvert® L 10.000	Inverts saccharose into glucose and fructose.		•
Anti staling enzymes				
	BakeZyme® AN 301	Improves shelf life by keeping bread crumb soft during storage.	•	•
	BakeZyme® ESL 10.000 BG			•
	BakeZyme® MA 1500 BG		•	•
	BakeZyme® MA 10.000 BG			•
Hemicellulase multi purpose blends				
	BakeZyme® HE 1000	Improves water binding in the dough, creating high loaf volume and regular and fine crumb structure.	•	•
	BakeZyme® HEP-C		•	•
	BakeZyme® HCX 750	Improves fermentation tolerance and volume, specially for crusty bread rolls.		•
	BakeZyme® HEP 1200	Improves dough stability, fermentation tolerance and oven spring.	•	•
	Hemilox® 1 BG		•	•
	BakeZyme® EC non-GMO	Total hemicellulase complex for multi purpose use.	•	•
	BakeZyme® HPP 2100 BG		•	•
CakeZyme™				
		Phospholipase for pound cake and sponge cake. Allows egg reduction and improves crumb structure, softness and extends shelf life.		•

Some of the products may not be available in all countries. Related information can be supplied by your local Baking Enzymes Sales Offices.

For more information on DSM's range of enzymes, please contact info.bakingenzymes@dsm.com or visit www.dsm-bakingenzymes.com / www.dsm-enzymes.com

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