

CakeZyme™

Improving the quality of your cakes

a DSM Product



Stressful lives and long working hours have heralded a new generation of consumers looking to treat themselves. What's more, such busy lifestyles mean we expect even more from our moment of indulgence.

With consumers demanding the highest level of enjoyment from the end product at affordable prices – quality is critical. Manufacturers know that providing consistent quality and indulgent temptation through softer, fresher cakes are key to keep consumers coming back for more.

When it comes to satisfying these consumer needs, at DSM we recognise the challenges of getting the cake exactly right. Cake manufacturers can testify that achieving the same level of quality every time is not always easy. Cake formulations can often be more complex than bread due to the higher fat and sugar content – and reliance on egg quality with its inherent variations. The quest to create the perfect cake with soft crumb texture, improved mouthfeel and consistency as well as a long shelf life poses serious manufacturing challenges. So how is it possible to satisfy consumer demand and meet manufacturing challenges without increasing costs? DSM has the solution – CakeZyme™.

A microbial phospholipase, CakeZyme™ enables manufacturers to enhance product quality, extend the shelf life and reduce overall manufacturing costs of cakes. Innovation is at the heart of DSM and CakeZyme™ is no exception. We have used our extensive industry knowledge to create a patented enzyme that meets the needs of the cake industry. Using CakeZyme™ can not only improve your current portfolio but also opens up unlimited possibilities for high quality new product developments.

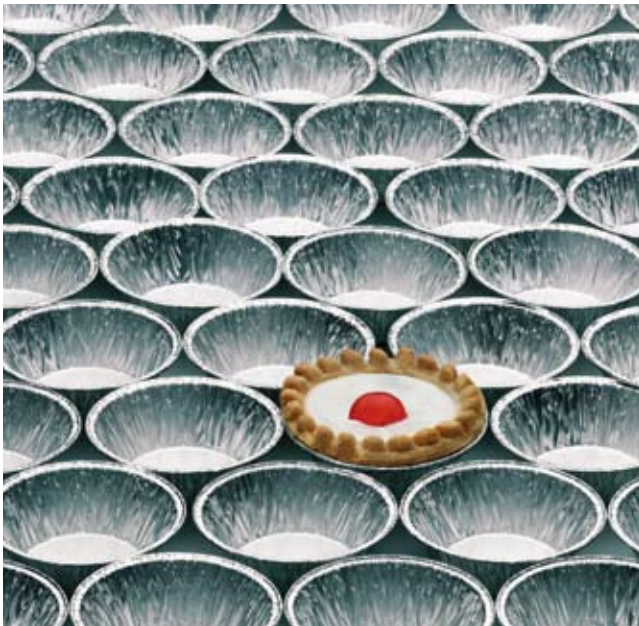


Unlimited. **DSM**

CakeZyme™

Increasing quality while reducing cost!

a **DSM**Product



Unlimited improvements

DSM's technical specialists have developed an enzyme which offers unique benefits to the industry. Whether you're looking to enhance your current portfolio or seeking inspiration for new product development, CakeZyme™ provides an easy-to-use manufacturing solution which delivers:

- **Egg reduction**

By using CakeZyme™, bakers can use up to 20% fewer eggs, achieving better quality end products and potentially lower raw material and handling costs. What's more, manufacturers are no longer reliant on fluctuating egg quality.

- **Adding volume**

CakeZyme™ improves the emulsifying properties of egg lecithin, resulting in increased viscosity. As more air is retained in the mix, higher cake volume is achieved.

- **Improving crumb structure**

As a consequence of improved aeration in the cake batter, CakeZyme™ has a positive influence on the cake structure enabling manufacturers to create fresher, softer cakes.

- **Increased softness**

When added to batter, CakeZyme™ significantly improves crumb softness in the end product. The lyso-lecithin released by CakeZyme™'s innovative action reacts with the starch helixes in the mixture, causing the starch to retrograde more slowly – resulting in a softer crumb.

- **Extending shelf life**

CakeZyme™ provides a fresh, spongy crumb for longer, helping meet the demands of today's competitive industry.

CakeZyme™ Services

As one of the leading suppliers of baking enzymes worldwide, Enzymes by DSM provides an extensive, innovative range of products for the baking industry. In addition, DSM's dedicated technical team offers:

- experienced in-house expertise to support your application development
- extensive training possibilities designed to meet your individual needs.

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

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