

BakeZyme® WholeGain

Get the whole benefit of whole grain bread

a **DSM**Product



It's a well-known fact that consumer demand for high fibre bread is higher than ever before. With increasing awareness of the intrinsic health benefits associated with high fibre bread, global sales of brown bread have rocketed in recent years. As a result, more and more consumers are making high fibre bread the bread of choice for the home and all the family. Consequently, producing a healthy high fibre loaf with both increased volume and appealing texture is top of the agenda for bread manufacturers worldwide.

That's why DSM Enzymes has created BakeZyme® WholeGain. By using this unique enzyme, manufacturers can eliminate all of these problems and produce attractive whole grain bread containing all of the whole grain benefits demanded by today's consumers.

The BakeZyme® WholeGain Solution

When it comes to satisfying consumer needs, manufacturers are all too familiar with the challenges associated with high fibre bread. Its high fibre content can make production of a good loaf difficult often resulting in reduced volume and unappealing crumb.

Innovation is at the heart of DSM's commercial strategy. That's why DSM Enzymes has invested in the development of BakeZyme® WholeGain – a unique enzyme which enables bread manufacturers to produce high fibre bread with all of the qualities demanded by today's consumers such as improved stability and dough handling.

BakeZyme® WholeGain successfully breaks down cellulose fibrils enabling better gluten development and improved proofing stability. Research has proven that using BakeZyme® WholeGain increases dough tolerance and enhances volume, texture and appeal – all hot topics on the consumer's agenda.

let's **BakeZyme**

Unlimited. **DSM**

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With the back up of our experienced technical in house support team, BakeZyme® WholeGain will provide you with the right solutions for all your wholegrain baking needs.

A whole range of BakeZyme® WholeGain Applications

BakeZyme® WholeGain is designed specifically for high fibre bread applications or where flour is used with a high extraction rate.

BakeZyme® WholeGain achieves all key requirements necessary for production of wholegrain bread. So if you're a manufacturer and you require improved dough tolerance and proofing stability, then look no further than BakeZyme® WholeGain for:

- Enhanced volume, texture and appeal – meeting stringent consumer demands
- An easy to use manufacturing solution which delivers:
 - Improved proofing stability
 - Better dough development
 - Enhanced machine ability
 - Increased dough tolerance
 - Higher gas retention
 - Increased gluten stability.

BakeZyme® Services

As one of the leading suppliers of enzymes worldwide, DSM Enzymes provides an extensive, innovative range of BakeZyme® products for bread improvement, cereal-based and milling applications. 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

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