

DSM in Baking

Enzyme Portfolio 2023



DSM Baking Portfolio

Product name	Typical Dosage *	Application								Benefit
		Bread	Flour	Biscuits & Crackers	Pasta & Inst. Noodles	Tortillas, Flat Bread and Pizza	Cakes	Steam buns	Croissant/ Laminated	
(Phospo) Lipase										
BakeZyme® L 80.000 B	10 - 30 ppm	•			•	•				Improves dough stability, with finer crumb structure, improved crumb softness and longer shelf life.
BakeZyme® PH 800 BG	15 - 30 ppm	•	•							Improves dough stability, fermentation tolerance and loaf volume.
Panamore® Spring	10 - 50 ppm	•								Lipase for SSL and CSL replacement. Improves dough tolerance, baking performance, crumb structure and softness.
Panamore® Spring KB	10 - 50 ppm	•								
Panamore® Golden	10 - 20 ppm	•	•			•		•		Lipase for DATEM replacement. Improves dough tolerance, baking performance, volume, crust opening and overall appearance.
Panamore® Golden Conc	4 - 8 ppm	•				•		•		
Panamore® Xtense	10 - 30ppm	•	•			•				Lipase for DATEM replacement. Improves dough tolerance, baking performance, volume, crust opening and overall appearance, especially in challenging applications like frozen dough and flour high in free fatty acids (e.g. whole wheat). Limits off-flavor in butter rich applications.
CakeZyme® Smart	0.05 - 0.1% on egg (250 - 500 ppm)							•		Enables egg reduction by up to 25% for smart cost reduction. Improves volume, crumb structure and softness.
CakeZyme® Smart 5D	0.25 - 0.5% on egg (1250 - 2500 ppm)							•		
CakeZyme® Majestic GF	25 - 150 ppm on total mass							•		Superior softness that lasts longer. A specialty blend of lipase and amylase that softens the cake's crumb throughout its shelf life. Ideal for a wide range of cakes especially pound cake-style products.
CakeZyme® Sublime	25 - 150 ppm on total mass							•		A specialty lipase that creates a softer crumb, enables emulsifier replacement and a longer shelf life.
Amylase										
BakeZyme® P 500 BG	5 - 10 ppm	•	•	•		•				Reduces fermentation time and improves all dough and bread characteristics (gas retention, extensibility, baking volume, crust color, crumb structure and texture). Standardizes the diastatic activity.
BakeZyme® P 505										
BakeZyme® AN 301	50 - 100 ppm	•	•					•		Reduces fermentation time and improves texture and baking volume in bread. Standardizes diastatic activity and improves initial softness and shelf life by keeping bread crumb soft and moist during storage.
BakeZyme® Fresh XL	5 - 100 ppm	•							•	Increases moistness. Improves shelf life by keeping bread crumb soft during storage. Improves crumb resilience and moistness.

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BakeZyme® Master	2 - 50 ppm	•				•		•		Improves shelf life by keeping bread crumb soft during storage. Improves crumb resilience, moistness and foldability.
BakeZyme® MAM Conc	3 - 100 ppm	•				•		•		Improves shelf life by keeping bread crumb soft during storage. Improves crumb resilience.
BakeZyme® Alpha	50 - 200 ppm	•						•		
BakeZyme® BAA	Bread applications: 0.1 - 2 ppm Laminated pastry 2 - 10 ppm	•				•	•	•	•	Improves softness and eating properties for all bread and cake applications where resilience is of minor importance. Improves volume and more open crumb structure for Laminated. Allowed in organic applications.
Amyloglucosidase										
BakeZyme® AG 800 BG	50 - 100 ppm	•		•		•				Shortens fermentation time and improves browning, crumb structure and softness by increasing CO ₂ production from the yeast. Very suitable for frozen dough.
Asparaginase										
PreventASe® M / W / L	20 - 750 ppm	•		•				•		Reduces acrylamide levels by up to 90%.
PreventASe® XR / XR Liquid	20 - 750 ppm	•		•				•		
Glucose Oxidase										
BakeZyme® Go 1.500 BG	30 - 120 ppm	•	•					•		Creates tight and dry dough with more tolerance. Is very effective in short process.
BakeZyme® Go Classic 1.500 BG	30 - 120 ppm	•	•					•		
BakeZyme® Go 10.000 BG	5 - 20 ppm	•	•			•		•		
BakeZyme® Go Classic 10.000 BG	5 - 20 ppm	•	•			•		•		Creates strong and more tolerant dough, Improves dough stability while maintaining extensibility. Suitable for long fermentation processes.
BakeZyme® Go 20.000	5 - 40 ppm	•	•			•				
BakeZyme® Go Pure	5 - 40 ppm	•	•			•				
BakeZyme® Go Pure Conc	2 - 15 ppm	•	•			•				
Hemicellulase / Xylanase										
BakeZyme® HS 10.000 BG	10 - 20 ppm	•	•	•		•				Hemicellulase for universal use, creating improved dough development, increased loaf volume and improved crumb structure.
BakeZyme® HS 20.000 BG	5 - 10 ppm	•		•		•				
BakeZyme® HSP 6.000 BG	15 - 30 ppm	•	•	•		•		•		
BakeZyme® HSP 50.000 BG	2 - 4 ppm	•		•		•		•		
BakeZyme® HFP	20 - 40 ppm	•	•							
BakeZyme® BXP 5.001 BG	30 - 60 ppm	•	•	•		•		•		
BakeZyme® BXP 25.001	5 - 10 ppm	•		•		•		•		
BakeZyme® FXP 1.500 BG	5 - 60 ppm	•	•	•		•				

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BakeZyme® Real-X	0.5 - 1 ppm	•	•	•		•				Reduces water absorption of flour. Improves dough development, shortens mixing time and enhances dough relaxation.
BakeZyme® X-cell	5 - 15 ppm	•	•			•				Improves dough development, volume and crumb structure. Suitable for a wide range of applications, especially tin bread.
BakeZyme® WholeGain	10 - 25 ppm	•	•			•				Improves both dough development and fermentation stability. Ideal for high-fiber applications like whole grain and multi-cereal bread and/or flour with high extraction rate.
BakeZyme® ARA 10.000 BG	1 - 3 ppm	•	•							Boosts endo-xylanase activity. Improves water binding in the dough and provides a regular fine crumb structure. Improves product tolerance, oven spring and shape, especially in baguettes.
BakeZyme® X-pan	5 - 10 ppm	•	•							Improves dough development and extensibility. Ideal for baguettes.
Protease										
BakeZyme® B 500 BG	10 - 350 ppm			•		•				Accelerates dough relaxation for better machinability by breaking down the gluten network.
BakeZyme® Protease GBW	5 - 100 ppm			•						
BakeZyme® PPU 95.000	40 - 80 ppm	•		•		•				Enables mild relaxation of the dough by breaking down the gluten network.
High Glutathione yeast										
BakeZyme® Relax Plus	200 - 500 ppm	•		•		•				Decreases mixing time. Enables mild dough relaxation. Increases dough extensibility.

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