

# An irresistible solution for your tortillas

## DSM tasty tortillas Longer shelf life? It's a wrap!

It's hard to resist the soft, fluffy deliciousness of a fresh tortilla. And now it's even harder – when you use our tortilla toolkit!

With this unique family of enzymes enables you can create a uniform product that stays fresher and softer for longer. That means flour or corn tortillas with no cracks; that are easy to roll and fold; and that are moist - yet don't stick when consumers remove them from the packaging. Best of all, you can now achieve all this with a cleaner label while reducing the burden of food waste. Enjoy it all.



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## Ingredient list

### Corn tortillas:

Corn masa flour, water, preservative, pectin, gellan gum, enzymes.

### Flour tortillas:

Wheat flour, water, shortening, baking powder, salt, sugar, preservative, enzymes, pectin, gellan gum, fumaric acid.

## Benefits

- ✓ Improved sensory properties
- ✓ Controlling key dough properties
- ✓ Prolonged freshness with soft texture

## DSM Ingredients

### BakeZyme® Master

A maltogenic amylase that extends shelf life whilst improving crumb resilience, moistness and foldability.

### Bakezyme® FXP 1500

### Bakezyme® BXP 5001

Hemicellulase for universal use, creating improved dough development, increased loaf volume and improved crumb structure.

### Bakezyme® L 80.000

High quality lipase that improves dough stability, with finer crumb structure, improved crumb softness and longer shelf life.

### Bakezyme® Go Classic

Creates tight and dry dough with more tolerance and is very effective in short process.

### Panamore® Golden

High quality lipase that improves dough tolerance, baking performance, volume, crust opening and overall appearance.

### Pectin APC 170

### GELLANEER™ HS 204

Pectin and GELLANEER™ are hydrocolloids that enhance the texture, appearance and mouthfeel in a range of baked products.

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