



# DSM Baking Portfolio for Organic Labeling

The organic food category continues to grow steadily overall and is unlikely to fall out of favor with consumers in the foreseeable future, as it is very much in sync with the natural and clean label trend. The same goes for the baking market. Organic bread already accounts for 25% of new launches in markets such as Germany and recently the US market has seen an 18% growth in the organic bread segment.

DSM is now launching an enzyme portfolio that is suitable for organic labelling, complying with the below food legislation:

- The EC Council Regulation No. 834/2007 of 28 June 2008 on organic production and labeling of organic products.
- USA National List of Allowed & Prohibited Substances (7 CFR§205.605).
- Codex Alimentarius standard “Guidelines for the production, processing, labeling, marketing of organically produced foods” (2009).

*Source: Euromonitor, SPINS, Mintel GNPD*

## DSM enzymes suitable for organic labelling

Product	Typical Dosage	Application		Benefits
		Bread	Biscuits & Crackers	
<b>Amylase</b>				
<b>BakeZyme® P 180 BG</b>	15-30 ppm	•		Reduces fermentation time and improves all dough and bread characteristics.
<b>BakeZyme® P 500 BG</b>	5-10 ppm	•		
<b>BakeZyme® AG 800 BG</b>	50 ppm	•		Reduces fermentation time and improves browning, crumb structure and softness.
<b>BakeZyme® AG 1100 BG</b>	40 ppm	•		
<b>BakeZyme® AN 301</b>	50-100 ppm	•		Keeps bread crumb soft and moist and improves initial softness.
<b>Hemicellulase</b>				
<b>BakeZyme® HS 10.000 BG</b>	10-20 ppm	•		Improves dough development and crumb structure, increases loaf volume.
<b>BakeZyme® HS 20.000 BG</b>	5-10 ppm	•		
<b>BakeZyme® Multicell</b>	5-25 ppm	•		Improves gluten structure and dough tolerance, gives drier dough.
<b>BakeZyme® Real-X</b>	0.5-1 ppm	•		Improves dough development, enhances dough relaxation.
<b>BakeZyme® X-Cell</b>	5-15 ppm	•		Improves dough development, volume and crumb structure. Suitable for a wide range of applications.
<b>BakeZyme® Wholegain</b>	10-25 ppm	•		Improves dough development, highly suitable for high fiber applications.
<b>BakeZyme® ARA 10.000</b>	1-3 ppm	•		Improves water binding, tolerance, oven spring and shape, especially in baguettes.
<b>BakeZyme® X-PAN</b>	5-10 ppm	•		Improves dough development and extensibility, suitable for baguettes.
<b>Glucose oxidase</b>				
<b>BakeZyme® GO Classic 1.500</b>	30-60 ppm	•		Strengthens the gluten network, gives dryer dough and works synergistically with hemicellulases.
<b>BakeZyme® GO Classic 10.000 BG</b>	5-20 ppm	•		
<b>Lipase</b>				
<b>BakeZyme® L 80.000</b>	10-30 ppm	•		Improves dough stability, gives a finer crumb structure and improved softness.
<b>Protease</b>				
<b>BakeZyme® B 500</b>	10-350 ppm		•	Gives quick relaxation of the dough, resulting in better machinability.
<b>BakeZyme® LVB</b>	200-1000 ppm		•	Improves viscosity control in wafer batters, while reducing water addition and baking time.
<b>Glutathione</b>				
<b>BakeZyme® RELAX PLUS</b>	200-500 ppm		•	Increases dough extensibility through mild dough relaxation.

## DSM Food Specialties - Enabling Better Food for Everyone

DSM Food Specialties is a leading global supplier of food enzymes, cultures, bio-preservation, taste and health ingredients. We want to help make existing diets healthier and more sustainable and are driven to help create foods that people around the world can truly enjoy without compromises. Everywhere - every day we work to enable our customers to respond faster with better food - for everyone.

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