

PRODUCT DESCRIPTION - PD 40171-11.1EN

GRINDAMYL® PR 43

Bakery Enzyme

Description

GRINDAMYL® PR 43 is a protease which is produced by fermentation with a selected strain of bacteria.

Application areas

Chemically leavened crackers and laminated biscuits.

Potential benefits

- Improves dough handling
- Improves dough extensibility
- Improves dough consistency
- Improves shape and surface
- Improves friability/crispiness
- Replaces sodium metabisulphite

Usage levels

Based on flour weight 100-200 ppm
corresponding to 10-20 g/100 kg

However, as different flours and procedures have different needs, tests should be carried out to find the optimum dosage.

Directions for use

GRINDAMYL® PR 43 should be mixed with part of the water to obtain a good distribution in the dough.

GRINDAMYL® PR 43 should not be dissolved in water together with other additives such as ascorbic acid, bromate, etc.

Composition

GRINDAMYL® PR 43 is composed of:

- Wheat starch
- Protein
- Maltodextrine

Physical/chemical specifications

Physical form powder
Colour* off-white

*Colour may vary from batch to batch.

Microbiological specifications

Total viable count less than 50000 /gram
Coliforms less than 30 /gram
E. coli absent in 25 grams
Salmonella species absent in 25 grams
Antibiotic activity negative by test

Heavy metal specifications

Arsenic less than 3 mg/kg
Lead less than 5 mg/kg
Heavy metals (as Pb) less than 30 mg/kg

Nutritional data

Calculated values per 100 g
Energy 385/1617 kcal/kJ
Protein less than 5 g
Carbohydrates 88-94 g
Fat less than 1 g
Moisture 5-13 g
Ash 2-5 g

Storage

GRINDAMYL® PR 43 should be stored dry and cool (max. 25°C/77°F).

The shelf life of GRINDAMYL® PR 43 is 18 months when stored as recommended in unbroken packaging.

Packaging

Polyethylene-lined paper bags of 20 kg net.

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Purity and legal status

GRINDAMYL® PR 43 meets the specifications laid down by the Joint FAO/WHO Expert Committee on Food Additives and the Food Chemicals Codex.

GRINDAMYL® PR 43 is approved by most countries for use in food. However, as legislation regarding its use in food may vary from country to country, local food regulations should always be consulted concerning the status of this product. Advice regarding the legal status of this product may be obtained on request.

Safety and handling

Avoid unnecessary contact with enzyme preparations during handling. In case of spillage, rinse with water. Additional information can be found in the Material Safety Data Sheet.

GMO status

The microorganisms used for production of GRINDAMYL® PR 43 are developed by traditional non-GMM technique.

Allergens

The table below indicates the presence (as added component) of the following allergens and products thereof (according to US Food Allergen and Consumer Protection act (FALCPA), 2004 and Directive 2000/13/EU as amended).

Yes	No	Allergens	Description of components
X		Wheat	
X		Other cereals containing gluten	Wheat starch Maltodextrin
	X	Crustaceans	
	X	Eggs	
	X	Fish	
	X	Peanuts	
	X	Soybeans	
	X	Milk (incl. lactose)	
	X	Nuts	
	X	Celery	
	X	Mustard	
	X	Sesame seeds	
	X	Sulphur dioxide and sulphites (>10mg/kg)	
	X	Lupin	
	X	Molluscs	