

Benefits:

- Increased loaf volume
- Uniform bread crumb
- · Improved crust color
- Acceleration of proofing step
- · Stable dough
- · Improved dough machinability
- Improved processing tolerance
- Improved textural shelf-life and prolonged softness

Advantages over conventional powder improvers:

- Unique packing ensures use as per need and minimal exposure to moisture and human touch providing better stability
- Concentrated yet easy to mix reduces transportation cost due to absence of bulking agents
- Easily dissolves in water, making it easy to use during dough preparation
- Comes in standard dosages does away with the hassle of weighment
- Eliminate wastage associated with powder improver handling in mixing and weighment

Tablet Type	Application	Dosage
Addzyme 941	General purpose bread improver	1 Tablet in 10-15 kg flour
Addzyme 125	General purpose bread improver	1 Tablet in 50-70 kg flour
Addzyme 950	Bread softener Anti-staling Prolonged softness Extended shelf life	1 Tablet in 50-70 kg flour





Application process

Addzyme tablet is recommended to be added to the water required for flour mixing. The tablet gets dissolved within 2 to 4 minutes on addition to water. The tablet solution thus formed is then added to the flour as part of the water component. The tablet solution is stable for up to 90 minutes after preparation

Product Properties

Form : White to light brown colored tablet

Active Ingredient: Blend of enzymes

Solubility : Readily soluble in water

Storage

Addzyme tablet should be stored at ambient temperature (below 25°C) in a dry place.



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