Creative Enzymes®

Biscuit Improver

Cat. No. NATC-210

Lot. No. (See product label)

Introduction

Description

The function of the biscuit improver in biscuits is to utilize the enzymatic reactions of bioactive substances to internally cleave the molecular structure of gluten proteins, generating peptones, peptides, and amino acids, thereby reducing dough gluten strength and improving the plasticity and physicochemical properties of the dough. To meet consumers' desires for food safety and health, this product is formulated using food materials approved by the World Health Organization (WHO).

Applications

1. Production of various high, medium, and low-end tough or crispy biscuits; 2. Used as a dough softener; 3. In bread-making, it can enhance yeast fermentation strength and shorten fermentation time; 4. It can facilitate shaping and heating for instant rice and flour products. Usage Conditions: Effective pH range: 3.0-9.0, optimal pH 6.0-7.0; Effective temperature: 20-65°C, optimal temperature 25-40°C; Reference dosage: Generally, 50–100 grams per 100 kilograms of flour; the optimal dosage varies depending on flour quality, formulation, and process, and should be determined through baking tests.

Product Information

Appearance	Light yellow or white solid powder
Form	Powder
Optimum pH	6.0-7.0
Optimum temperature	25-40°C

Usage and Packaging

Package	1kg/aluminum foil bag or 25kg/cardboard drum

Storage and Shipping Information

Storage	It is recommended to store in a cool, dry, light-protected environment; storage temperature: below zero; Prolonged storage or unfavorable storage conditions may lead to varying degrees of enzyme activity reduction; if temperature and humidity are too high, an appropriate increase in dosage may be necessary during use.