



## MILLWAY GOX

### Glucose Oxidase

#### Description

**MILLWAY GOX** is a glucose oxidase preparation produced by *Aspergillus niger*

#### Characteristics

Glucose oxidase catalyses the oxidation of  $\beta$ -D-glucose to gluconolactone with the concomitant production of hydrogen peroxides. Gluconolactone is rapidly converted to gluconic acid. The hydrogen peroxide on its turn oxidizes SH- groups to form –SS- bridges and thereby strengthens the gluten network.

Glucose oxidase works best when it is properly combined with a hemicellulase. It is proposed that with the combined use of glucose oxidase and hemicellulase a stronger, elastic gluten network will be obtained as a result of physical and chemical interactions between arabinoxylans and gluten.

#### Application

Milling and baking improver

#### Effects

- Improves dough tolerance
- Improves resistance against freezing and thawing
- Improves oven spring and bread volume

#### Dosage

Depending on flour quality, the recommended dosage rate of **MILLWAY GOX** is 0,5 – 3 g for 100 kg flour. The optimum level is determined through testing in specific application.

#### Storage

When stored in a dry and cool place, protected from sunlight and moisture, it will maintain at least 90% activity over a period of one year.

#### Packaging

PE bag in cardboard box, 20 kg net



## Product Specification

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Product name	<b>MILLWAY GOX</b>
Description	Glucose oxidase for baking purposes
Ingredients	Heat treated flour, enzyme
Storage	When stored in a dry and cool place, protected from sunlight and moisture, it will maintain at least 90% activity over a period of one year.
Packaging	PE bag in cardboard box, 20 kg net

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## Chemical, Physical and Microbiological Information

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Color	Creamish
Odor	Typical slight fermentation
Form	Powder
Arsenic	< 3 ppm
Lead	< 5 ppm
Heavy Metals	< 30 ppm
Salmonella	Negative/25 g
E coli	Negative/25 g
Coliforms	Max 30
Total plate count	Max 50.000
Mycotoxins	Absent

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## Allergy Information

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Free of Gluten	No
Free of Lactose	Yes
Free of Soy Protein	Yes
Free of Egg Protein	Yes
Free of Milk Protein	Yes
Free of Yeast	Yes

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## Safety and Handling Precautions

Enzymes may cause skin and eye irritation. In case of accidental contact with skin or eyes, the only action needed is copious flushing with water.