



MILLWAY P

Fungal Alpha Amylase for baking

Description

MILLWAY P is an alpha-amylase produced by fermentation with a selected strain of *Aspergillus oryzae*.

Characteristics

Fungal alpha-amylase is, probably, the most used and well known enzyme in the baker trade. Fungal alpha-amylases converts starch into fermentable sugars and help yeast in increasing its gassing power. Fungal alpha-amylase will be completely deactivated by normal oven temperatures.

Application

Milling and baking improver

Effects

- Increases volume by improving gas retaining capacity
- Improves crumb softness
- Improves texture and more uniform crumb structure
- Improves crust color

Dosage

Depending on flour quality, the recommended dosage rate of **MILLWAY P** is 0,3 – 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

Product name	MILLWAY P
Description	Fungal alpha-amylase 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

Chemical, Physical and Microbiological Information

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

Allergy Information

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

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.