



## MILLWAY PLP

### *Lipolytic Enzyme*

#### **Description**

**MILLWAY PLP** is a lipolytic enzyme preparation produced by fermentation with a selected strain of *Aspergillus* species. It has inherent activity toward phospholipids, glycolipids and triglycerides.

#### **Characteristics**

**MILLWAY PLP** is a lipolytic enzyme able to hydrolyze both the neutral triglycerides into monoglycerides and the phospo- and galactolipids into lyso-phospholipids and galactomonoglycerides. The monoglycerides and lyso-lipids are very similar in structure to DATEM and SSL.

#### **Application**

Milling and baking improver

#### **Effects**

- Strengthens dough structure
- Increases volume
- Improves dough tolerance towards mechanical stress
- Enhance crumb brightness

#### **Dosage**

Depending on flour quality, the recommended dosage rate of **MILLWAY PLP** is 0,2 – 2 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 PLP</b>
Description	Lipolytic enzyme preparation for baking purposes produced by modern biotechnology
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.