

## Product Specification Sheet

### BakeZyme<sup>®</sup> MAM 10.000

Last revision: 12 March 2024

#### Product Information

Description	Enzyme preparation for food use containing maltogenic amylase (IUB: glucan 1,4- $\alpha$ -maltohydrolase) derived from a selected strain of <i>Bacillus subtilis</i>
Application market	Baking
Appearance	Off-white to creamish microgranulate (product color may vary from batch to batch).
Status	<ul style="list-style-type: none"> <li>• Kosher approved</li> <li>• Halal approved</li> <li>• This product is not a GMO. The producing micro-organism has been improved using biotechnological techniques.</li> <li>• Allergen statement available on request</li> <li>• Suitable for vegans</li> <li>• Suitable for vegetarians</li> </ul>

#### Physical & Chemical specifications

Standardized activity	11000 NMAU/g $\pm$ 5 %	Lead	$\leq$ 5 ppm
Dry Matter	$\geq$ 90 %	Arsenic	$\leq$ 3 ppm
Particle size distribution	$\geq$ 90 % between 63 and 224 $\mu$ m	Mercury	$\leq$ 0.5 ppm
Heavy metals	$\leq$ 30 ppm (as Pb)	Cadmium	$\leq$ 0.5 ppm

#### Microbiological specifications

Total plate count	$\leq$ 5 * 10 <sup>4</sup> CFU/g	<i>Salmonella</i>	absent in 25 g
Coliforms	$\leq$ 30 CFU/g	<i>Staphylococcus aureus</i>	absent in 1 g
Anaer. sulphite reducing bacteria	$\leq$ 30 CFU/g	<i>Escherichia coli</i>	absent in 25 g

#### Composition

Ingredients	Typical values
Dextrin	66 %
Enzyme concentrate	31 %
Sodium chloride	3 %

#### Regulatory information

The product complies with the recommended purity specifications for food-grade enzymes given by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) and the Food Chemical Codex (FCC).

The active substance present in the above-mentioned product is manufactured by fermentation using a genetically modified microorganism under containment. The above-mentioned product does not contain any genetically modified organism.

## Packaging & Storage

Packaging

Product number 10877: 15 kg bag in box - 16 boxes per pallet (120 x 80 x 110 cm)

Storage conditions

- Store in a dry and cool place, protected from sunlight and moisture.
- When stored in recommended condition, the shelflife is 2 years after production. Hereafter a re-assay is advisable.

## Safety & Handling

Please refer to the Safety Data Sheet, available on request.

**Head Office:** A. Fleminglaan 1 | P.O. Box 1 | 2600 MA Delft | The Netherlands | tel. +31 15 279 9111  
For further information, additional addresses and our customer portal visit [www.dsm.com/food-specialties](http://www.dsm.com/food-specialties)

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