



Aum Enzymes
India's #1 Speciality Enzyme Products

DEEPZYME FAP Fungal Acid Protease

BENEFITS

Ecofriendly & biodegradable
Standard protein content of dough
 Improves crumb softness
 Increase loaf volume
 Improves crust colour
 Utilize with amylase enzyme

DESCRIPTION

Deepzyme FAP is a fungal protease enzyme preparation produced by a selected strain of *Aspergillus oryzae*. The enzyme will hydrolyse wide range of proteins preferentially in an exomanner, thus producing noticeably shorter chain length peptides than conventional bacterial protease.

In baking industry, Deepzyme FAP is used when making bread with 'hard flour' i.e. flour high in gluten proteins to modify bread dough, which results in gluten elasticity and extensibility of dough.

Deepzyme FAP provides beneficial effects when used with amylase or directly in the bake.
The product colour may vary from batch to batch and the colour intensity does not indicate the product strength [Enzyme activity].

PRODUCT SPECIFICATION

Parameters	Operational range	Optimal range
Temperature	40°C to 65°C	50°C to 55°C
pH	4.0 to 7.0	4.5 to 5.5
Form & appearance	Free flowing Powder , Light yellow to off white	
Enzyme types	Fungal acid protease	
Microbial source	<i>Aspergillus oryzae</i>	

PAKAGING:

Enzymes products are available in 25 Kilogram fiber drum for powder products. Special packaging is also available on request.

SAFETY

The product is produced under hygienic condition and is subject to stringent quality control.

Toxicology

The product produced by GRAS microorganism and is classified as non toxic.

Biodegradability

Product is Biodegradable.

Handling precaution

Enzymes are proteins and inhalation of dust or aerosols may induce sensitization and may cause allergic reactions in sensitized individuals. Some enzymes may irritate the skin, eyes and mucous membranes upon prolonged contact.

Liquid enzyme products may create inhalable aerosols if splashed or vigorously stirred. Spilled product material should therefore be flushed away with water.

STORAGE:

Enzyme products should be stored in a cool dry place. When stored below 35°C products will maintain its declared activity for at least 24 months. The enzyme preparation should not be left in direct sunlight for extended periods. Liquid preparation should not be frozen.

REGULATORY INFORMATION:

EEC Classification

In concentration form, the liquid enzymes products are classified as “sensitizers by inhalation” under the terms of EEC directive 88/379.

TECHNICAL SERVICE:

AumEnzymes technical service laboratory shall be pleased to provide more information covering specific applications for all products or discuss any practical problem which many occur in the industry.

Technical datasheet given with each product are only given as usage guidelines, but tests should be carried out under local conditions to fix the optimum dosage for the machine type and conditions.

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