



*Aum Enzymes*  
India's #1 Speciality Enzyme Products

## Deepzyme-HF [Fungal]

Fungal Hemicellulase

### BENEFITS

- Increase loaf volume
- Improves crust colour
- Improved dough handling
- Whiteness of bread increase
- Bread with uniform structure
- Ecofriendly and biodegradable
- Improved oven spring and loaf volume
- Improved crumb Colour and texture
- Optimized gluten extensibility and gas retention

### DISCRIPTION

Deepzyme HF is a ready to use fungal Hemicellulase enzyme preparation produced by a selected strain of *Aspergillus species*. Deepzyme HF is a fungal hemicellulase which functionality as beta endoxylanase able to solubilize water unextractable and extractable fraction arabinoxylan by hydrolyzing the linkage between two xylose units in the xylan backbone of arabinoxylan resulting in reduction of the length of backbone of hemicellulose and resulting in release of water. In baking industry, this result in improved development and extensibility of gluten and gas retention.

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 60°C	45°C to 55°C
pH	4.0 to 7.0	4.5 to 6.5
Form & appearance	Free flowing Powder , Off white to light yellow colour	
Enzyme type	Fungal Hemicellulase	
Microbial source	<i>Aspergillus niger</i>	

### PAKAGING:

Enzymes products are available in 25 Kilogram HDPE 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**

Aum Enzymes 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.

**AUM ENZYMES**

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