



Aum Enzymes
India's #1 Speciality Enzyme Products

Deepzyme-L Fungal Lipase

BENEFITS

Bread with low level fats
Improved dough handling
Whiteness of bread increase
Bread with uniform structure
Ecofriendly and biodegradable

DISCRIPTION

Deepzyme-L is carefully standardized enzyme from the well established *Aspergillus* species microorganism. This unique formulation is particularly valuable for baking processes development.

Deepzyme-L contains fungal lipase which particularly uses to prepare in bread with low level fats. It allows the standardization of the amount of fatty acid available in baking product and improves the whiteness of bread & dough texture.

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	4.0 to 6.0
Form & appearance	Free flowing Powder , White color	
Enzymes type	Fungal Lipase	
Microbial source	<i>Aspergillus species</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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