



Aum Enzymes
India's #1 Speciality Enzyme Products

DEEPZYME –NP **Bacterial Neutral Protease**

BENEFITS

Ecofriendly & biodegradable

Protease enzyme soften the gluten

Reduce dough elasticity

Does not affect dough plasticity

Superior for wafer biscuit

Suitable for mechanization is use

DESCRIPTION

Deepzyme-NP is a bacterial neutral protease enzyme preparation produced by selected strain of *Bacillus subtilis*. The enzyme will effectively hydrolyse proteins in an endo manner, thus producing soluble peptides and amino acids. The enzyme preparation contains non-standardized amounts of bacterial alpha amylase & beta glucanase.

Deepzyme-NP is bacterial protease enzyme used in production of biscuit and crackers. Protease enzymes soften the gluten without affecting the other constituents of dough.

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	30°C to 65°C	35°C to 55°C
pH	5.0 to 9.0	6.0 to 8.5
Form & appearance	Free flowing Powder , Light yellow to white color	
Enzyme types	Bacterial protease	
Microbial source	<i>Bacillus subtilis</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:

AumEnzymes technical service laboratory shall be pleased to provide more information covering specific applications for all products or discuss any practical problem which may 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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