



Aum Enzymes
India's #1 Speciality Enzyme Products

Deepzyme PL
Fungal Phospholipase

BENEFITS

- Improve Loaf volume
- Improve dough handling
- Improve proofing stability
- Improve baking performance
- Ecofriendly and biodegradable
- Replace or reduce emulsifiers in order to be more cost effective

DISCRIPTION

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

Wheat flour contains approximately 2.2 – 2.9 % lipids. The flour lipids can be divided into starch lipids and non-starch lipids (1.3%-2.1%). Whereas the starch lipids consist mainly of polar lysophospholipids, the non-starch lipids consist of about 40 % neutral triglycerides and 40 % phospho and galactolipids.

Deepzyme-PL contains fungal Phospholipase enzyme able to hydrolyze both the neutral triglycerides into monoglycerides and the phospho- and galactolipids into lyso-phospholipids and galactomonoglycerides. The monoglycerides and lyso-lipids are very similar in structure to DATEM and SSL. In dough these “Eco-emulsifiers” are able to mimic the effects of DATEM / SSL.

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 , White color	
Enzymes type	Fungal Phospholipase	
Microbial source	<i>Aspergillus species</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

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.

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