



A U M E N Z Y M E C  
**DEEPZYME SL**  
**Specialty soya lipoxygenase**

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

**BENEFITS**

Ecofriendly & biodegradable  
Whiteness of bread increase  
Bread with increase volume  
Bread with uniform structure  
Aroma production improve

**DESCRIPTION**

Deepzyme SL is soybeans origin lipoxygenase enzyme has a number of functions in bread making. Lipoxygenase catalyses the bioxygenation of polyunsaturated fatty acids (PUFA) containing a *cis*, *cis*-1, 4-pentadiene unit to form conjugated hydroperoxydienoic acids. Lipoxygenases have food-related applications in bread making and aroma production.

Incorporation of the lipoxygenase in baking preparation offers prospects for colour enhancement as well as forms hydroperoxides from linoleic acid in shortening. These react with gluten, increasing its strength and the volume of the baked bread.

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	4.0 to 7.0	4.0 to 6.5
Form & appearance	Free flowing Powder , light yellow color	
Enzyme types	Lipoxygenase	
Botanical source	Soya bean	

**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 botanical source 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.

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.

**AUM ENZYMES**

30, Bhakti Nagar, Nr. Jalaram Mandir, BORSAD-388 540.

Dist. Anand. (Gujarat) India.

Mobile: +91-9898383455

E-mail: [info@aumenzymes.com](mailto:info@aumenzymes.com), [aumenzymes@gmail.com](mailto:aumenzymes@gmail.com).

Website: [www.aumenzymes.com](http://www.aumenzymes.com)