



Aum Enzymes
India's #1 Speciality Enzyme Products

DEEPZYME X Fungal Xylanase

BENEFITS

Improves dough stability and tolerance to over fermentation

Increase oven spring resulting in better volume

Increase crumb softness due to better volume

Improves crumb structure giving uniform and smoother crumb

Increase Freshness

Ecofriendly and biodegradable

DESCRIPTION

Deepzyme X is fungal xylanase enzyme preparation produced by a selected strain of *Trichoderma Species*. The enzymes will hydrolyse beta 1, 4 bonds in xylans and arabinoxylans. Deepzyme X also contains some amount of beta glucanase and cellulase as side enzymes.

Deepzyme X is used in baking industry. Deepzyme X gives improvement in the quality of the baked goods, giving better crumb structure, larger volume and more freshness. It improves the elasticity of gluten network in bread dough by breaking down pentosans in flour.

Deepzyme X can be used as an alternative to-or in combination with dough conditioning emulsifiers for all types of 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	35°C to 65°C	40°C to 60°C
pH	4.0 to 6.0	4.5 to 5.5
Form & appearance	Free flowing Powder , Cream tan color to off white	
Enzyme Type	Fungal Xylanase	
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:

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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