



SUNBAKE®



Enzymes for
MILLING
& BAKING



SUNBAKE[®] BAKING ENZYMES

Product	Name	Specification	Dosage
SUNBAKE FAA	Fungal Alpha Amylase	60,000 u/g	4-20ppm
SUNBAKE XSN	Xylanase	50,000 u/g	0.2-10ppm
SUNBAKE XSA 15.000	Fungal Xylanase	15,000 u/g	2-10ppm
SUNBAKE XBN	Fungal Xylanase	20,000 u/g	10-40ppm
SUNBAKE LPF	Phospholipase	28,500 u/g	5-30ppm
SUNBAKE LP	Lipase	100,000 u/g	5-25ppm
SUNBAKE GO Xtra	Glucose Oxidase	20,000 u/g	3-20ppm
SUNBAKE GO MAX	Glucose Oxidase	20,000 u/g	3-20ppm
SUNBAKE CS	Cellulase	10,000 u/g	5-25ppm
SUNBAKE AMG NG	Glucoamylase	300,000 u/g	10-150ppm
SUNBAKE AMG Conc.	Glucoamylase	600,000 u/g	10-100ppm
SUNBAKE BAA	Bacterial Alpha Amylase	5,000 u/g	0.002-0.02ppm
SUNBAKE TGH	Transglutaminase	1,000 u/g	0.5-15ppm
SUNBAKE PRN Conc.	Neutral Protease	200,000 u/g	5-30ppm
SUNBAKE MA	Maltogenic Amylase	10,000 u/g	30-100ppm
SUNBAKE XF01	Enzymes for Bread	----	0.3-0.5%
SUNBAKE FRESH	Enzymes for Fresh Bread	----	0.3-0.5%

Baking product range

Meeting your requirements in baking process

Performance	Product	Benefits
Flour modification Standardized flour for consistent bread quality	SUNBAKE FAA SUNBAKE FAA Conc.	Standardizes the amylolytic activity of flour to improve bread volume, crust color and crumb structure
	SUNBAKE AMG NG SUNBAKE AMG Conc.	Enhances crust color, increases volume, reduces baking time and boosts the yeast
Freshkeeping Bread that stays soft	SUNBAKE BAA SUNBAKE MA	Increases crumb softness
Dough conditioning Improved dough properties such as stability and machinability, and bread with better appearance, bloom and structure	SUNBAKE XBN	Standardizes flour and creates superior volume, appearance and texture
	SUNBAKE XSA SUNBAKE XSN	Suitable for wholegrain products Much more concentrate, purer product with less dosage Flexible in baking process with many improvements Achieve a homogeneous, silky, white crumb with thin-walled porosity
	SUNBAKE LP SUNBKAE LPF	Improved dough characteristics with better gas-cell stability
Gluten strengthening Improved dough stability and consistent dough quality at reduced formulation costs	SUNBKAE GO MAX SUNBAKE GO XTRA SUNBAKE TGH	Strengthens gluten and optimizes formulation costs by using the full strength of the flour's inherent gluten Reduced dependence on chemical oxidants Good oven spring and loaf volume from low-quality flour
Gluten weakening Enhanced dough properties and uniform product shape, surface and color	SUNBAKE PRN Conc.	Weakens gluten to increase dough extensibility and maintain the shape of biscuits

Auxiliary products:

- Customized enzyme formulations

ABOUT SUNTAQ

SUNTAQ has been developing series of enzymes and solutions for more and more industries. We are serving industries of Bioethanol/Distillery, Animal Nutrition, Baking, Brewing, Fruit&Vegetable, Dairy and Textile. SUNBAKE is a registered trade mark of Suntaq enzymes for Milling and Baking application.

To explore effective and eco-friendly bio-solutions for the future industries is our mission. We not only develop and supply advanced enzyme products, but also deliver expertise to applications and provide progressive solutions for our customers worldwide.

QUALITY ASSURANCE

- » *FSSC 22000 certified*
- » *Kosher certified*
- » *Halal certified*
- » *ISO 9001 certified*
- » *EFSA registration*

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