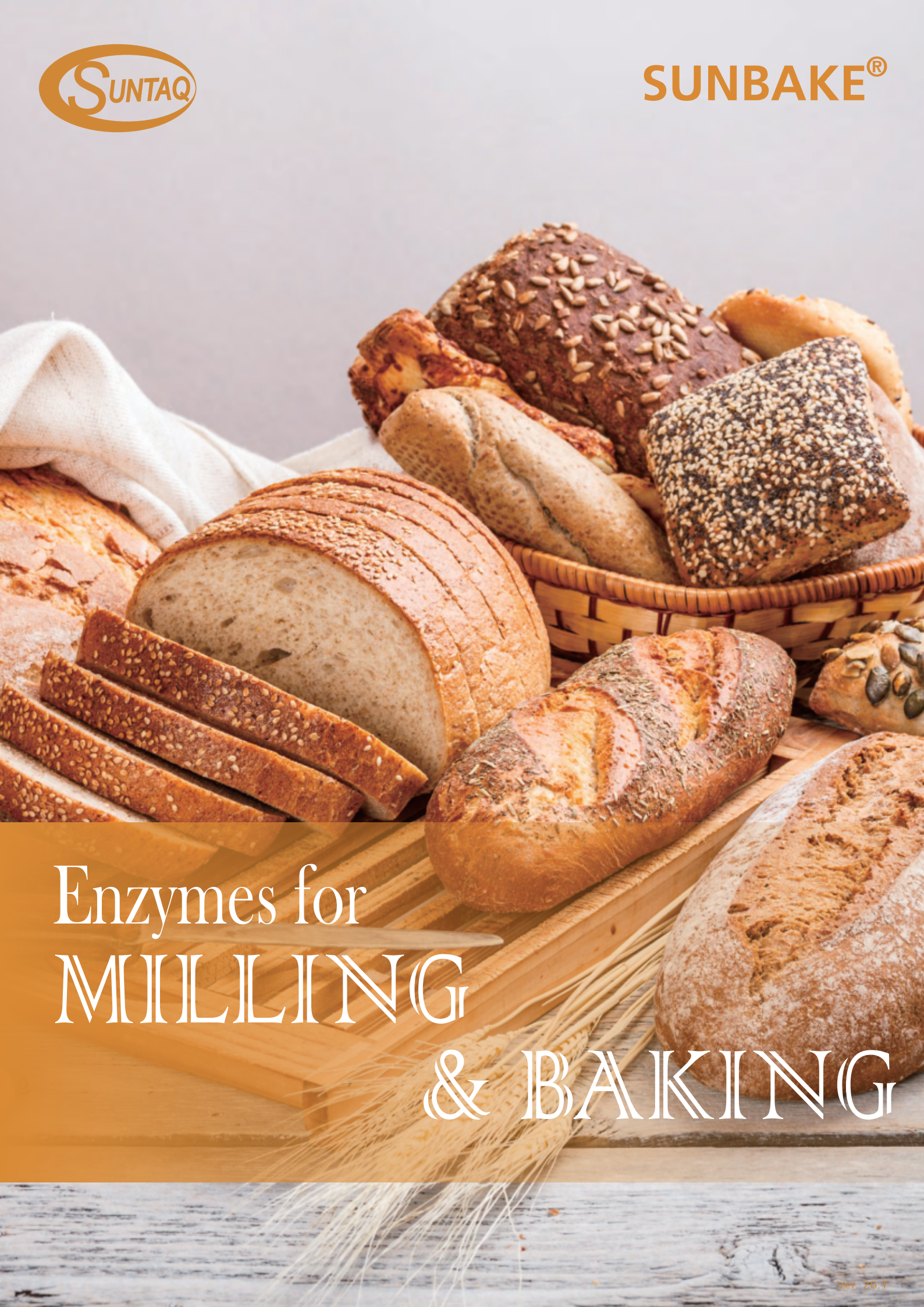
SUNTAQ

SUNBAKE®



Enzymes for MILLING & BAKING

Ver. 26.1



SUNBAKE® BAKING ENZYMES

Product	Name	Specification	Dosage
SUNBAKE FAA Conc.	Fungal Alpha Amylase	100,000 u/g	2-10ppm
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	20-40ppm
SUNBAKE LPF	Phospholipase	28,500 u/g	1-30ppm
SUNBAKE LP	Lipase	100,000 u/g	5-25ppm
SUNBAKE GO Xtra	Glucose Oxidase	20,000 u/g	3-15ppm
SUNBAKE GO MAX	Glucose Oxidase	20,000 u/g	3-20ppm
SUNBAKE CS 20.000	Cellulase	20,000 u/g	2-10ppm
SUNBAKE AMG NG	Glucoamylase	300,000 u/g	20-120ppm
SUNBAKE AMG Conc.	Glucoamylase	800,000 u/g	5-70ppm
SUNBAKE SugarLite	Glucoamylase	750,000 u/g	100-400ppm
SUNBAKE VISCOS	Bacterial Alpha Amylase	800 VBU/g	0.2-2ppm
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	20-80ppm
SUNBAKE BioShield*	Asparaginase	400 u/g	30-150ppm
SUNBAKE A200	Basic formulation	----	160-240ppm
SUNBAKE S200	Softness formulation	----	160-240ppm

*Pre-launched



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.**	Achieve consistent flour quality Increase loaf volume Improve the dough elasticity Ensure a fine and uniform crumb structure
Freshkeeping Maintain bread softness and moisture over time	**SUNBAKE VISCOS** **SUNBAKE MA**	Improve crumb softness Improve moisture retention Extend shelf life
Dough conditioning Improved dough properties such as stability and machinability, and bread with better appearance, oven spring and structure	**SUNBAKE XBN** **SUNBAKE XSA** **SUNBAKE XSN** **SUNBAKE LP** **SUNBAKE LPF**	Standardizes flour and creates superior volume, appearance and texture Suitable for wholegrain products High concentrated xylanase for improved dough handling and reduced dosage Flexible in baking process with many improvements Achieve a homogeneous, silky, white crumb with thin-walled porosity Improved dough characteristics with better gas-cell stability
Gluten strengthening Improved dough stability and consistent dough quality at reduced formulation costs	**SUNBAKE 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
Acrylamide reduction Improve food safety by lowering acrylamide levels	**SUNBAKE BioShield**	Significantly reduces Acrylamide levels in baked products, while maintain the texture, structure and appearance of the bread
Sugar reduction	**SUNBAKE AMG Conc.** **SUNBAKE SugarLite**	Enables partial sugar replacement while preserving product quality Freshness throughout shelf life and significant sugar reduction

Customized enzyme formulations:
For biscuit, pasta, tortilla, whole grain bread, organic bread and etc.

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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