



Food Enzymes

Products

- Baking & Flour Treatment Enzymes
- Fruit & Vegetable Processing Enzymes
- Herbal Extraction & Processing Enzymes



Baking & Flour Treatment Enzymes

DESCRIPTION:

Consumption of baked foods can be traced back to as one of the most common and widely used foods worldwide. Since the dawn of technology, Enzymes have always played an important part in manufacture of baked foods such as Bread, Buns, Biscuits and Rolls etc. Baking Enzymes such as Fungal Amylase were used in the past years for manufacture of these baked food products, however due to progress in the consumer market of these products, manufacturers have diversified into various products having diverse properties and attributes.

This has resulted in wide varieties of flours and processes being used for manufacture of different baked food products, each having different properties than another. Thus flours and processes are different in one part of the world from another. From here arises the need for specifically Customized Enzymes for Baking and Flour milling applications.



Fruit & Vegetable Processing Enzymes

DESCRIPTION:

Polysaccharides such as Cellulose, Hemicelluloses and Pectins are the primary structural components of the cell walls of Fruits & Vegetables.

Pectins are the major structural component in the cell walls of Fruits. They are hydrolyzed by the combined action of Pectinase Enzyme complexes which contain Polygalacturonase (PG) as the major enzymatic activity and other side activities which include Pectin Lyase (PL), Pectin Methyl Esterase (PE) and Arabino-Xylanase (AX). This mixture of enzymes helps in better extraction and clarification of various fruit juices and vegetable puree. Fruits and Vegetables also contain other Non-Starch Polysaccharides in the Cell Walls such as Cellulose and Hemicelluloses.



Select combination of Cellulase and Hemicellulase Enzymes assist in breaking down these Polysaccharides efficiently. Tailored mixture of Enzymes assists in breaking down these Polysaccharides thus pushing up yield, facilitating clarification & filtration while enhancing output.

Herbal Extraction & Processing Enzymes

DESCRIPTION:

Commercial use of various Herbal and Plant extracts as natural food and feed additives is fast gaining momentum with a vast range of additives for different applications such as natural colorants, oleoresins, essential oils, flavors etc. being developed and sold in evolved markets. These additives are usually the intracellular components trapped inside the cell wall of plant matter and their recovery involves a series of processing steps. It is of prime importance to the manufacturer to fully enhance the yield of these high value products to maximize output and thus profits.

Plants contain complex insoluble Polysaccharides in their cell wall which form as a primary protective layer encasing the intracellular components. Select mixture of Enzymes helps in better extraction and aids in viscosity reduction during processing. Polysaccharides such as Cellulose and Hemicelluloses in the cell wall form as a primary protective layer encasing the intracellular components. Customized complexes of Cellulase and Hemicellulase Enzymes assist in breaking down these Polysaccharides thus pushing up yield, facilitating clarification & filtration while enhancing output.



Pectins are also among the structural component of the primary and secondary cell wall in plant matter and are found in the middle lamella in abundance. They are insoluble and highly viscous by nature. They are hydrolyzed by the combined action of Pectinase Enzymes which contain polygalacturonase (PG) as the major enzymatic activity and other side activities which include Pectin Lyase (PL), Pectin Methyl Esterase (PE) and Arabino-Xylanase. Specifically Customized and Tailored mixture of Enzymes helps in better extraction and aids in viscosity reduction during processing.