



POWER YOUR  
BAKERY

# BAKING PRODUCT MANUAL

## POWER YOUR BAKERY

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## WHO WE ARE?

FoodZymes is a multinational company which specialized in bakery improvement. We have the honor to provide you a one stop solution for baking industry: from enzymes, ingredients, improvement solution to machinery. We are manufacturer and we have our independent R&D center and own technical team.



## WHAT WE DO?

We produce FoodZyme™ Enzymes, FoodBake™ Improvers, FoodGold™ Baking ingredients which can help you to increase volume, freshness, softness, stability, water absorption, shelf life. Our business is to meet your requirement, reduce cost, improve quality and POWER YOUR BAKERY.



Our R&D technologists come from different countries, such as Egypt, India, Germany, France and Turkey. They are experienced in wheat mills and bakery, serving customers from several countries.



Our technical team is composed by Ph.D and masters majoring in food science, biochemistry, some of them have already worked in food industry for more than 30 years.



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## FoodZyme™ Enzymes



FoodZyme A Amylase	FoodZyme AB	improve oven spring, softness, extensibility and gas retention, increase volume
	FoodZyme AF100	increase volume, softness, improve gassing power, help in fermentation
	FoodZyme AF150	increase volume, improve gassing power, increase, help in fermentation
	FoodZyme AMG	improve colour and taste, softness, crust, increase volume and act on oven spring
	FoodZyme A Fresh	improve freshness, softness and shelf-life
FoodZyme HC Hemicellulase	FoodZyme HC500	increase volume, tolerance, improve baking performance of flour and stability
	FoodZyme HC650	improve water absorption, baking performance of flour, stability, increase volume, tolerance
	FoodZyme HCX10	improve water absorption, baking performance of flour, stability, increase volume, tolerance
FoodZyme GO Glucose Oxidase	FoodZyme GO20K	improve stability and handling, increase volume and tolerance
	FoodZyme GO10k	improve stability and handling, increase volume and tolerance
	FoodZyme GOX MAX	reduce addition of oxidizing agents, improve gluten network, stability and handling, increase volume and tolerance
FoodZyme L Lipase	FoodZyme LST	improve softness, fine regular crumb structure, stability, tolerance, and dough handling
	FoodZyme LSP	improve dough tolerance, stability, dough handling, increase volume
	FoodZyme L30	increase volume, fine regular crumb structure, improve stability, tolerance and dough handling
	FoodZyme L50	increase volume, fine regular crumb structure, improve stability, tolerance and dough handling
FoodZyme TG Transglutaminase	FoodZyme TG110	improve stability and tolerance, increase volume and aspect of bread
	FoodZyme TG80	improve stability and tolerance, increase volume and aspect of bread
	FoodZyme TG MAX	improve stability and tolerance, increase volume, aspect of bread, stability of oven spring
FoodZyme PQ Protease	FoodZyme PQF	improve biscuits' texture and processing characteristics
	FoodZyme PQB	improve wafer texture and processing characteristics

## FoodBake™ Improvers

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### FoodBake SOFT

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Very special mixture of enzymes and ingredients which improve softness and texture, increase the volume, give shiny brownish color to the crust.

### FoodBake SHL

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Shelf-life improvement  
Best choice to extend shelf life of bakery products, acts very good on fresh keeping for long time.

### FoodBake OX

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Stability Improvement  
Improve stability during fermentation and baking, improve the handling and mixing, increase the volume.

### FoodBake AB

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General performance improvement  
Improve the general performance of wheat flour.

### FoodBake 4U

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Customized service  
Very simply YES, ITS SPECIACLLY FOR YOU! The best customized improvement according to your requirements, according to your flour type and your end product target.

**FoodGold™  
Baking Ingredients**

FoodGold OX100	Ascorbic Acid (VC) 100mesh
FoodGold PG	Vital Wheat Gluten
FoodGold Z23	Azodicarbonamide
FoodGold POWER C	Calcium Peroxide
FoodGold VG	Guar Gum
FoodGold DF	Soy Flour
FoodGold MJ	Malt Flour
FoodGold MAX L	L-cysteine
FoodGold OVN	Potassium Bromate
FoodGold BX	Benzoyl Peroxide
FoodGold DATEM P100	DATEM P100
FoodGold DATEM AC80	DATEM AC80
FoodGold SSL	Sodium Stearoyl Lactylate
FoodGold CSL	Calcium Stearoyl Lactylate
FoodGold GMS	Monoglyceride
FoodGold YEAST	Yeast
FoodGold BUTTER	Butter
FoodGold GDL	Glucono-Delta-Lactone
FoodGold VB2	Vitamin B2
FoodGold CP	Calcium Propionate