

# VERON® Oxibake-ST

## Description and Specification

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### Description

VERON Oxibake-ST is a glucose oxidase enzyme preparation for the treatment of flours. The enzyme is obtained from specific cultures of *Trichoderma reesei*.

- IUB-No.: 1.1.3.4
- CAS-No.: 9001-37-0

### Properties

The product has the following characteristics:

- a) solid product
- b) light beige coloured with aromatic smell

### Application

VERON® Oxibake-ST is used for the treatment of flour and for the production of bread improvers. VERON® Oxibake-ST is providing improved gluten strengthening with improved dough stability.

The fermentation stability and fermentation tolerance are optimized and improved, This is e.g. important for long fermentation processes and frozen dough applications, as well for using weak wheat flours. The dough properties are dry and stable, possible dough stickiness is clearly reduced.

VERON® Oxibake-ST can be ideally used in combination with ascorbic acid. In this case it is possible to reduce the amounts of ascorbic acid by 40-50% and thereby optimize the costs.

In formulations containing ingredients which are sensitive to oxidation i.e. fats and oils, care must be taken that off-flavour does not occur. The influence on taste should be evaluated in procedures with very long fermentation times.

# VERON® Oxibake-ST

## Dosage

0.5 - 3 g / 100 kg flour      The optimum dosage should be determined by means of baking tests.

## Specification

The product fulfils the requirements of the FAO/WHO's Joint Expert Committee for Food Additives (JECFA) and Food Chemicals Codex (FCC).

The total viable counts are within the upper limit of  $5 \times 10^4 \text{ g}^{-1}$

E.coli: absent in 25g

## Composition

Wheat flour, Glucose oxidase, Sunflower oil

## Storage

Stored in a dry place at room temperature the activity loss will be less than 10 % within one year.

## Handling

When handling enzyme products in powder form, direct skin contact and dust formation should be avoided. Enzymes may irritate the skin and eyes; the inhalation of enzyme dust may provoke sensitisation of the respiratory organs.

For further details on the safe handling of our products, please consult our safety data sheet and the technical information sheet "Precautionary measures when handling enzyme products in powder form."