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# ANCHOR YEAST

## GUIDE TO CEREAL ENZYMES

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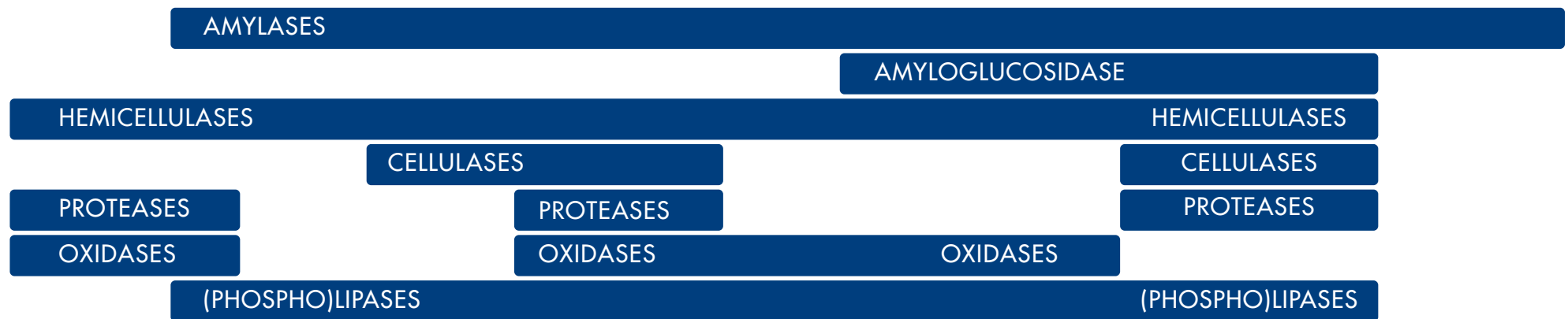
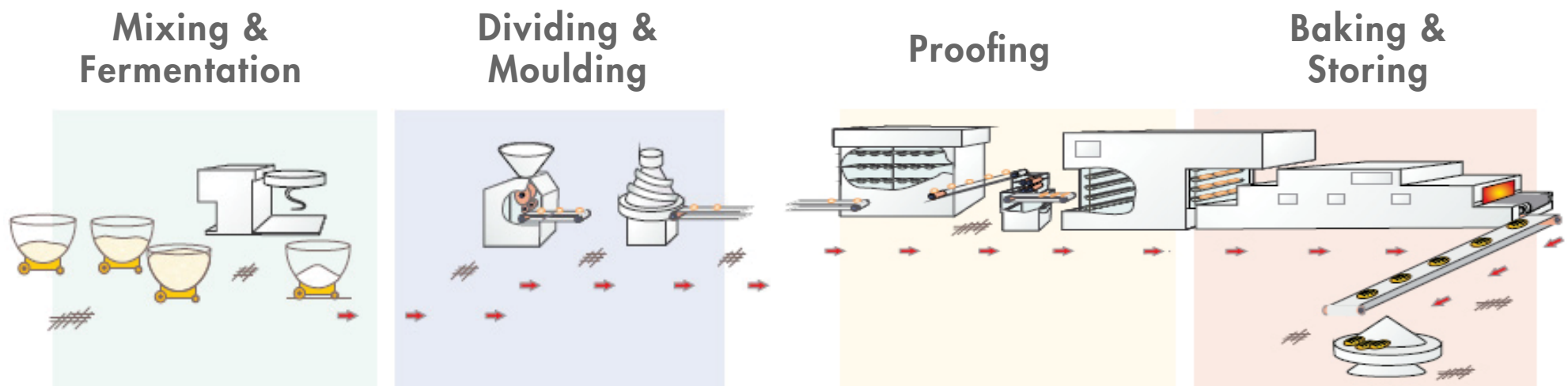


**ENTER**

# ENZYMES IN PROCESSING

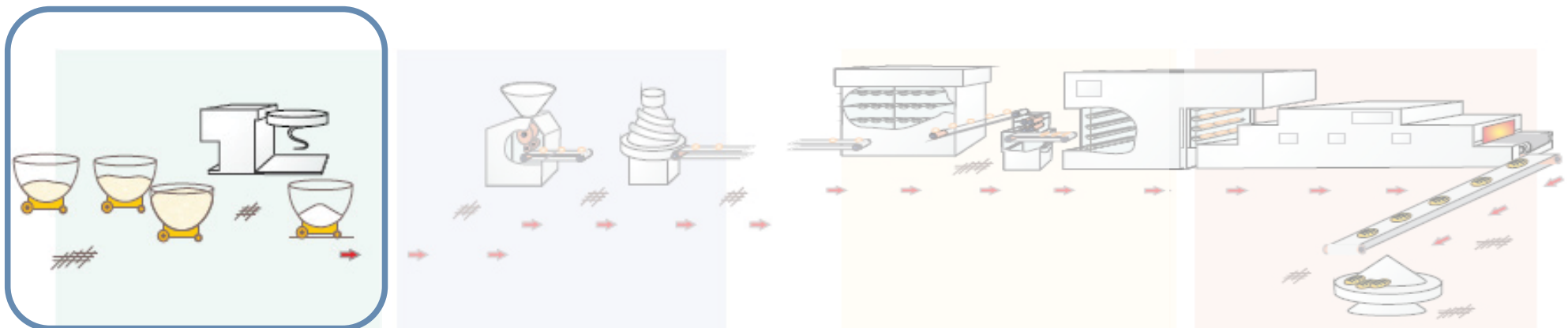


## PROCESSING BENEFITS



# ENZYMES IN PROCESSING

## MIXING & FERMENTATION



### STARCH DEGRADING ENZYMES

|                    |     |                     |
|--------------------|-----|---------------------|
| Alpha Amylase      | ■■■ | dough development   |
| Amylo Glucosidase  | ■■■ | faster fermentation |
| Maltogenic Amylase | ■■■ |                     |

### NSP DEGRADING ENZYMES

|            |     |                           |
|------------|-----|---------------------------|
| Xylanases  | ■■■ | improved water absorption |
| Cellulases | ■■■ | dough stability           |

### PROTEIN MODIFYING ENZYMES

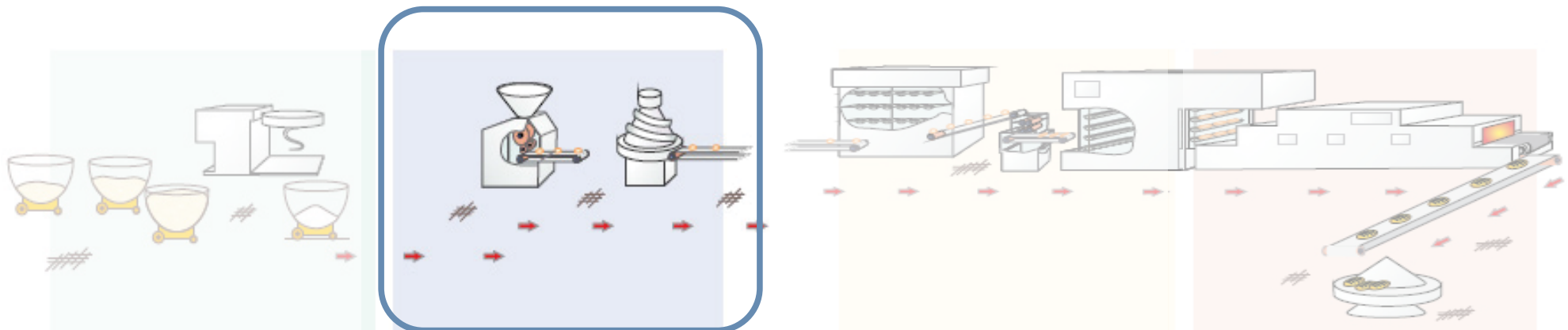
|                 |     |                                |
|-----------------|-----|--------------------------------|
| Glucose Oxidase | ■■■ | dough development - elasticity |
| Protease        | ■■■ | extensibility                  |

### LIPIDS DEGRADING ENZYMES

|               |     |                   |
|---------------|-----|-------------------|
| Phospholipase | ■■■ | dough development |
| Lipase        | ■■■ |                   |

# ENZYMES IN PROCESSING

## DIVIDING & MOULDING



### STARCH DEGRADING ENZYMES

|                    |       |  |
|--------------------|-------|--|
| Alpha Amylase      | ■ ■ ■ |  |
| Amylo Glucosidase  | ■ ■ ■ |  |
| Maltogenic Amylase | ■ ■ ■ |  |

### NSP DEGRADING ENZYMES

|            |       |                         |
|------------|-------|-------------------------|
| Xylanases  | ■ ■ ■ | stability and tolerance |
| Cellulases | ■ ■ ■ | stability and tolerance |

### PROTEIN MODIFYING ENZYMES

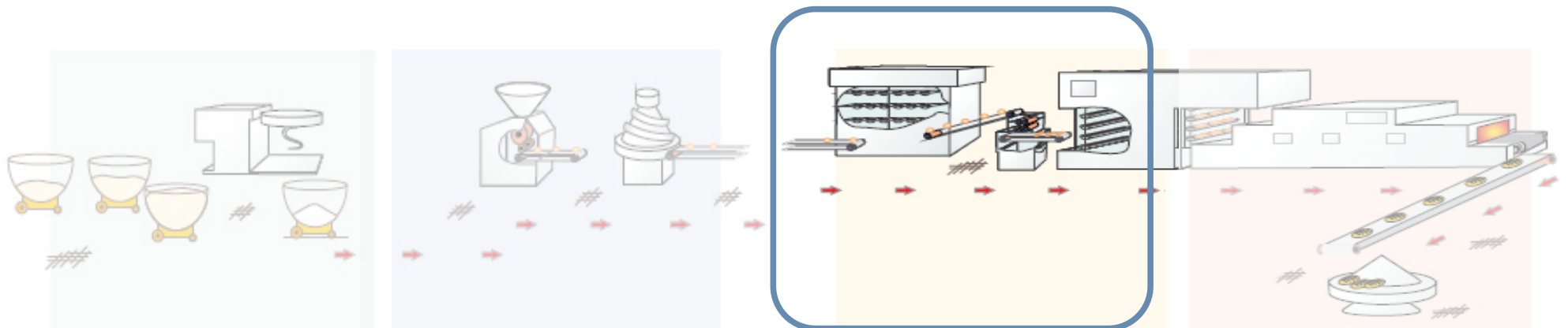
|                 |       |            |
|-----------------|-------|------------|
| Glucose Oxidase | ■ ■ ■ | dryness    |
| Protease        | ■ ■ ■ | stickiness |

### LIPIDS DEGRADING ENZYMES

|               |       |           |
|---------------|-------|-----------|
| Phospholipase | ■ ■ ■ | tolerance |
| Lipase        | ■ ■ ■ |           |

# ENZYMES IN PROCESSING

## PROOFING



### STARCH DEGRADING ENZYMES

|                    |  |                     |
|--------------------|--|---------------------|
| Alpha Amylase      |  | faster fermentation |
| Amylo Glucosidase  |  | faster fermentation |
| Maltogenic Amylase |  |                     |

### NSP DEGRADING ENZYMES

|            |  |                        |
|------------|--|------------------------|
| Xylanases  |  | improved gas retention |
| Cellulases |  | improved stability     |

### PROTEIN MODIFYING ENZYMES

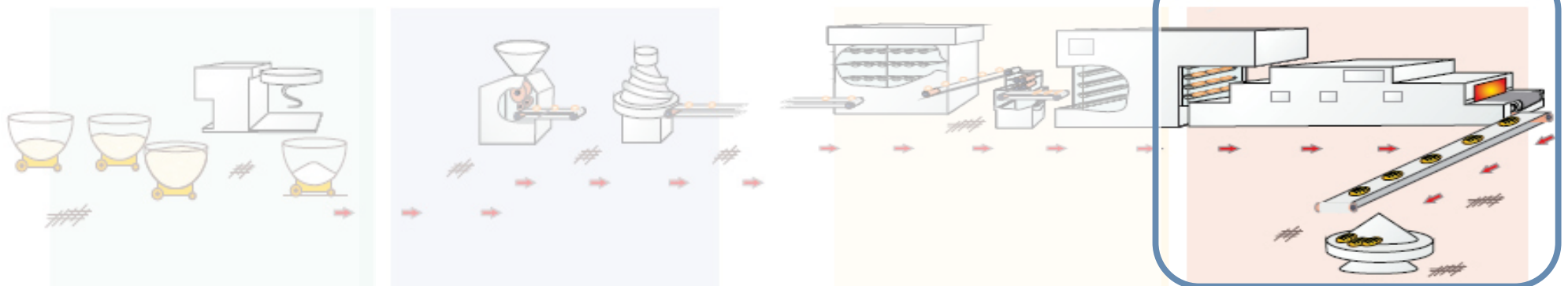
|                 |  |                                |
|-----------------|--|--------------------------------|
| Glucose Oxidase |  | dough development - elasticity |
| Protease        |  | relaxation                     |

### LIPIDS DEGRADING ENZYMES

|               |  |                   |
|---------------|--|-------------------|
| Phospholipase |  | dough development |
| Lipase        |  |                   |

# ENZYMES IN PROCESSING

## BAKING



### STARCH DEGRADING ENZYMES

|                    |     |              |
|--------------------|-----|--------------|
| Alpha Amylase      | ■■■ | crust colour |
| Amylo Glucosidase  | ■■■ | crust colour |
| Maltogenic Amylase | ■■■ |              |

### NSP DEGRADING ENZYMES

|            |     |            |
|------------|-----|------------|
| Xylanases  | ■■■ | ovenspring |
| Cellulases | ■■■ | ovenspring |

### PROTEIN MODIFYING ENZYMES

|                 |     |  |
|-----------------|-----|--|
| Glucose Oxidase | ■■■ |  |
| Protease        | ■■■ |  |

### LIPIDS DEGRADING ENZYMES

|               |     |            |
|---------------|-----|------------|
| Phospholipase | ■■■ | ovenspring |
| Lipase        | ■■■ |            |