

# ANCHOR YEAST – ENZYME SOLUTIONS

## AMYLASE



**BEFORE**

**AFTER**

### ACTION

- Breaks down damaged starch

### EFFECT

- Reduced proofing time
- Higher volumes
- Improved crumb softness
- Improved crust colour
- Increased shelf-life

### RANGE

- Bakezyme® P 500
- Bakezyme® AN 301
- Bakezyme® MAM

## AMYLOGUCOSIDASE



**BEFORE**

**AFTER**

### ACTION

- Generation of glucose from starch

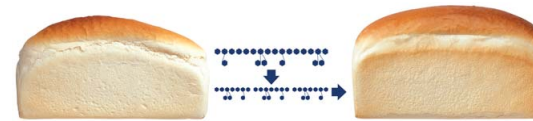
### EFFECT

- Decreases proofing time in low-sugar dough and frozen dough
- Improved crust colour
- Provides glucose for the functioning of glucose oxidase

### RANGE

- Bakezyme® AG 1100

## HEMICELLULOSE/CELLULOSE



**BEFORE**

**AFTER**

### ACTION

- Breaks down hemicellulose (fibre)

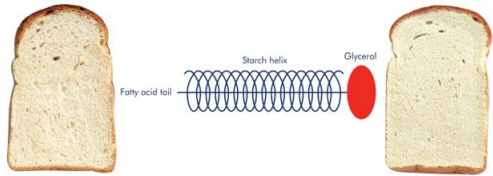
### EFFECT

- Improved tolerance and extensibility
- Higher loaf volumes
- Improved crumb structure and softness

### RANGE

- Bakezyme® HSP 6000
- Bakezyme® BXP 5000
- Bakezyme® X-cell

## LIPASE



**BEFORE**

**AFTER**

### ACTION

- Hydrolysis of triglycerides (fat) to di- and monoglycerides

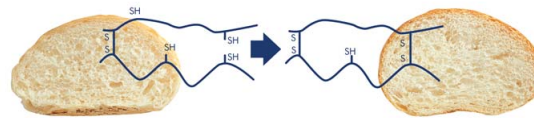
### EFFECT

- Improved dough stability
- Increased crumb softness
- Finer crumb structure

### RANGE

- Bakezyme® L 80000

## GLUCOSE OXIDASE



**BEFORE**

**AFTER**

### ACTION

- Oxidation of gluten SH groups

### EFFECT

- Dough strengthening
- Dries dough surface
- Improved crispness of crust

### RANGE

- Bakezyme® GO 1500
- Bakezyme® GO 10000

## GLUTATHIONE



**BEFORE**

**AFTER**

### ACTION

- Breaks S-S linkages in gluten, a natural L-cysteine replacer

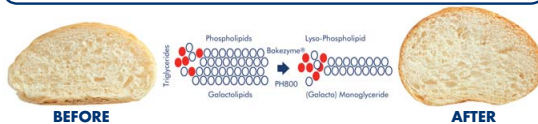
### EFFECT

- Mild dough relaxation
- Increased dough extensibility
- Decreased mixing time

### RANGE

- Fermaide® SR

## PHOSPHOLIPASE



**BEFORE**

**AFTER**

### ACTION

- Lipolytic activity forms emulsifiers "in situ"

### EFFECT

- Replacement of DATEM/SSL
- Improved dough characteristics, better dough handling
- Improved proofing stability
- Improved baking performance and bread characteristics

### RANGE

- Bakezyme® PH 800
- Cakenzyme®
- Panamore™ Golden
- Panamore™ Spring

Embrace Anchor Yeast – Enzyme solutions: concentrated enzymes and tailor-made blends under the brand name of **BAKEZYME®**



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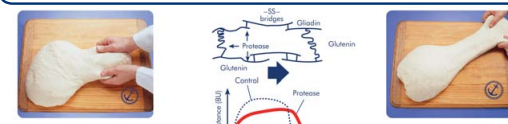


**Anchor Yeast**

BAKERY SPECIALTIES

Leading • Partnering • Specialising

## PROTEASE



**BEFORE**

**AFTER**

### ACTION

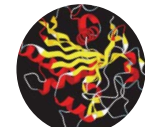
- Mild degradation of gluten structure

### EFFECT

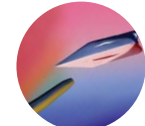
- Softens strong gluten
- Increased dough extensibility
- Decreased mixing time

### RANGE

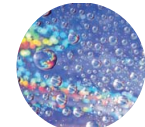
- Bakezyme® B 500



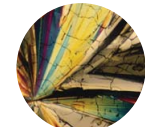
Ribbon structure of phospholipase



Phospholipase A2 crystal



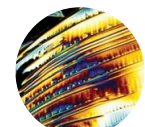
Water



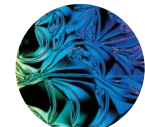
Sugar



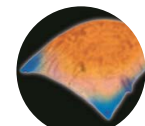
Hemicellulase



Glutathione



Ascorbic acid



Alpha Amylase

