



SUNBAKE®



Enzymes for MILLING & BAKING



SUNBAKE[®] BAKING ENZYMES

Product	Name	Specification	Dosage
SUNBAKE FAA Conc.	Fungal Alpha Amylase	100,000 u/g	2-10ppm
SUNBAKE XSN	Xylanase	50,000 u/g	0.2-10ppm
SUNBAKE XSA 15.000	Fungal Xylanase	15,000 u/g	2-10ppm
SUNBAKE XBN	Fungal Xylanase	20,000 u/g	20-40ppm
SUNBAKE LPF	Phospholipase	28,500 u/g	1-30ppm
SUNBAKE LP	Lipase	100,000 u/g	5-25ppm
SUNBAKE GO Xtra	Glucose Oxidase	20,000 u/g	3-15ppm
SUNBAKE GO MAX	Glucose Oxidase	20,000 u/g	3-20ppm
SUNBAKE CS 20.000	Cellulase	20,000 u/g	2-10ppm
SUNBAKE AMG NG	Glucoamylase	300,000 u/g	10-150ppm
SUNBAKE AMG Conc.	Glucoamylase	800,000 u/g	5-70ppm
SUNBAKE VISCOS	Bacterial Alpha Amylase	800 VBU/g	0.2-2ppm
SUNBAKE TGH	Transglutaminase	1,000 u/g	0.5-15ppm
SUNBAKE PRN Conc.	Neutral Protease	200,000 u/g	5-30ppm
SUNBAKE MA	Maltogenic Amylase	10,000 u/g	20-80ppm
SUNBAKE AMYL G4	Amylase G4	1,000 u/g	100-250ppm
BioShield	Asparaginase	400 u/g	30-150ppm
SUNBAKE A200	Basic formulation	----	160-240ppm
SUNBAKE S200	Softness formulation	----	160-240ppm

Baking product range

Meeting your requirements in baking process

Performance	Product	Benefits
Flour modification Standardized flour for consistent bread quality	SUNBAKE FAA SUNBAKE FAA Conc.	Achieve consistent flour quality Increase loaf volume Improve the bread elasticity Ensure a fine and uniform crumb structure
Freshkeeping Maintain bread softness and moisture over time	SUNBAKE VISCOS SUNBAKE MA SUNBAKE AMYL G4	Improve crumb softness Improve moisture retention Extend shelf life
Dough conditioning Improved dough properties such as stability and machinability, and bread with better appearance, oven spring and structure	SUNBAKE XBN SUNBAKE XSA SUNBAKE XSN SUNBAKE LP SUNBAKE LPF	Standardizes flour and creates superior volume, appearance and texture Suitable for wholegrain products Much more concentrated, purer product with less dosage Flexible in baking process with many improvements Achieve a homogeneous, silky, white crumb with thin-walled porosity Improved dough characteristics with better gas-cell stability
Gluten strengthening Improved dough stability and consistent dough quality at reduced formulation costs	SUNBAKE GO MAX SUNBAKE GO Xtra SUNBAKE TGH	Strengthens gluten and optimizes formulation costs by using the full strength of the flour's inherent gluten Reduced dependence on chemical oxidants Good oven spring and loaf volume from low-quality flour
Gluten weakening Enhanced dough properties and uniform product shape, surface and color	SUNBAKE PRN Conc.	Weakens gluten to increase dough extensibility and maintain the shape of biscuits
Acrylamide reduction Improve food safety by lowering acrylamide levels	BioShield	Significantly reduces Acrylamide levels in baked products, and maintain the texture, structure and appearance of the bread
Sugar reduction	SUNBAKE AMG Conc.	Enables partial sugar replacement while preserving product quality

Customized enzyme formulations:

For Biscuit, Pasta, tortilla, whole grain bread, organic bread and etc.

ABOUT SUNTAQ

SUNTAQ has been developing series of enzymes and solutions for more and more industries. We are serving industries of Bioethanol/Distillery, Animal Nutrition, Baking, Brewing, Fruit&Vegetable, Dairy and Textile. SUNBAKE is a registered trade mark of Suntaq enzymes for Milling and Baking application.

To explore effective and eco-friendly bio-solutions for the future industries is our mission. We not only develop and supply advanced enzyme products, but also deliver expertise to applications and provide progressive solutions for our customers worldwide.

QUALITY ASSURANCE

- » *FSSC 22000 certified*
- » *Kosher certified*
- » *Halal certified*
- » *ISO 9001 certified*
- » *EFSA registration*

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