

Nutriline® R

PRD-No.

30532622

Articles

50209936*	25 kg multilayer paper bag with PE-lining
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* This product is vegetarian, halal, kosher.

Country of origin

EU

Description

Beige colored powder

The enzyme contained in Nutriline® R has been manufactured by microbial fermentation using a traditionally selected not genetically modified micro-organism. A separate GMO Statement is available on request to provide further details.

Used in rye flour containing goods to improve product volume, texture and overall appearance.

Composition

Ingredients in descending order of weight:

Maltodextrine, wheat flour, cellulase, xylanase

Standards

Nutriline® R complies with the current specifications established by the Joint FAO/WHO Expert Committee on Food Additives (JECFA). Nutriline® R used as technical aid in bakery applications is not subject to GMO-labeling and traceability according to Regulations (EC)No. 1829/2003 and 1830/2003.

Specification

For further information see separate document: "Standard Specification" (not for regulatory purposes) available via BASF's World Account: <https://worldaccount.basf.com>

Storage conditions

The product should be stored at temperatures preferably below 25 °C, in a dry place.

Shelf life

In its unopened original package under the mentioned conditions the product has a shelf life of 15 months.

Definition of activity

One unit of cellulase activity (U) is defined as the amount of enzyme which liberates 1 micromole of reducing sugars per minute from an acetate buffer solution containing 2.5 g carboxymethyl-cellulose per 100 ml at pH 5.0 and 40 °C.

Applications

Nutrilife® R can be applied in various kinds of rye and mixed rye bread applications to achieve a softer crumb combined with a stable bread shape.

Dosing

Following dosing of Nutrilife® R is recommended: 100 ppm (10 g/100 kg flour), based on flour weight

Detailed recipes are available on request.

Summary

Nutrilife® R is an enzyme preparation containing cellulase and xylanase. It can be used in rye flour containing baked goods to improve texture and shape.

Note

Nutrilife® R must be handled in accordance with the Safety Data Sheet.

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