

BIOCHEM show case

Extend the shelf-life of fresh goods

Problem

Bread and other baked goods have a relatively short shelf-life and become stale and hard over the course of days resulting in significant waste.

Technical solution

Novozymes, an industrial enzyme manufacturer, provide Novamyl L to food manufacturess. Novamyl L is a maltogenic amylase that retards starch retrogeneration thereby maintaining softness and elasticity and improving eating quality with over a longer time that without its use.

Benefits

Used additional to a standard bread formulation of Novamyl L:

- Doesn't affect dough characteristics, loaf volume or crumb structure
- Maintains crumb elasticity and softness
- Provides significantly better shelf life extension than monoglycerides alone
- Has a synergistic effect when used in combination with emulsifiers or pentosanases
- Is difficult to overdose
- Is Kosher-certified, and effective in most yeast-raised products with baking times over five minutes

Additional information

Novozymes <http://www.novozymes.com/en/solutions/food-and-beverages/baking/bread-and-rolls/freshness/Novamyl/Pages/default.aspx>