Imagine with us

Imagine having improved product quality, higher volume, longer shelf life, better crumb softness and resilience. We have a complete range of bakery enzymes that can help you with just that. Our food specialists work closely together with you to find the optimum solution for your specific application within the baking industry. Just imagine ...
## Shelf Life Extension

<table>
<thead>
<tr>
<th>PRODUCT</th>
<th>ENZYMES</th>
<th>POTENTIAL BENEFITS</th>
<th>APPLICATIONS</th>
</tr>
</thead>
<tbody>
<tr>
<td>POWERFresh® Special 8013</td>
<td>G+ Amylase</td>
<td>• Increases shelf life&lt;br&gt;• Improves moistness perception&lt;br&gt;• Improves crumb softening, resilience and foldability</td>
<td>Bread or High Fat / High Sugar Formulations</td>
</tr>
<tr>
<td>POWERFresh® Bread 9010</td>
<td>G+ Amylase, Xylanase, bacterial G4 Amylase</td>
<td>• Increases shelf life&lt;br&gt;• Improves moistness perception&lt;br&gt;• Improves crumb softening, resilience and foldability&lt;br&gt;• Flatter staling curve than market standard</td>
<td>Bread</td>
</tr>
<tr>
<td>POWERFresh® Special 8026 TAB</td>
<td>G+ Amylase</td>
<td>• Increases shelf life&lt;br&gt;• Improves moistness perception&lt;br&gt;• Improves crumb softening, resilience and foldability</td>
<td>Bread or High Fat / High Sugar Formulations</td>
</tr>
<tr>
<td>POWERFresh® 5008</td>
<td>G4 Amylase, Xylanase, bacterial G+ Amylase</td>
<td>• Increases shelf life&lt;br&gt;• Improves moistness perception&lt;br&gt;• Improves crumb softening, resilience and foldability</td>
<td>Buns</td>
</tr>
<tr>
<td>POWERFresh® Bun 6026</td>
<td>G+ Amylase, Xylanase, bacterial G4 Amylase</td>
<td>• Even more shelf life&lt;br&gt;• Crumb softening&lt;br&gt;• Resilience and foldability&lt;br&gt;• Flatter staling curve than market standard&lt;br&gt;• More aggressive solution for extreme performance</td>
<td>Buns</td>
</tr>
<tr>
<td>POWERFresh® Bun TAB</td>
<td>G4 Amylase, Xylanase, bacterial G+ Amylase</td>
<td>• Increases shelf life&lt;br&gt;• Improves moistness perception&lt;br&gt;• Improves crumb softening, resilience and foldability</td>
<td>Buns</td>
</tr>
<tr>
<td>POWERSof® 7001</td>
<td>G4 Amylase, Xylanase, bacterial G+ Amylase</td>
<td>• Increases shelf life&lt;br&gt;• Improves moistness perception&lt;br&gt;• Improves crumb softening and resilience&lt;br&gt;• Developed for cakes and sweet bakery products</td>
<td>Cakes and Muffins&lt;br&gt;Soft Bakery Products&lt;br&gt;Low Fat / High Sugar Formulations</td>
</tr>
<tr>
<td>POWERSof® 7002</td>
<td>G4 Amylase, Xylanase, bacterial G+ Amylase</td>
<td>• Increases shelf life&lt;br&gt;• Improves moistness perception&lt;br&gt;• Improves crumb softening and crumb resilience</td>
<td>Cake&lt;br&gt;Yeast Raised Doughnuts&lt;br&gt;Brownies&lt;br&gt;Honey Buns</td>
</tr>
<tr>
<td>POWERFlex® 6001</td>
<td>G4 Amylase, Xylanase, bacterial G+ Amylase</td>
<td>• Increases shelf life&lt;br&gt;• Improves moistness perception&lt;br&gt;• Improves crumb softening and crumb resilience&lt;br&gt;• Easy to handle</td>
<td>Tortillas</td>
</tr>
</tbody>
</table>

## Flour Standardization

<table>
<thead>
<tr>
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<tr>
<td>GRINDAMYL® A 14000</td>
<td>Alpha-amylase, fungal</td>
<td>• Optimizes baking quality of flour&lt;br&gt;• Improves crust colour&lt;br&gt;• A concentrated product&lt;br&gt;• Cost-in-use benefit&lt;br&gt;• Non-GMO</td>
<td>Flour&lt;br&gt;White Bread&lt;br&gt;Whole Wheat Bread</td>
</tr>
</tbody>
</table>
### Dough Strengthening

<table>
<thead>
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| POWERBake® 960   | Xylanase, bacterial Alpha-amylose, fungal | • Reduces sensitivity to variations in grain and flour  
                    • Increases volume  
                    • Amylase activity increases the final volume further  
                    • Allows lower protein flour or lower gluten addition rates | White Bread  
                    Whole Wheat Bread  
                    Buns / Rolls |
| GRINDAMYL® S 250 | Xylanase, fungal Alpha-amylose, fungal | • Reduces sensitivity to variations in grain and flour  
                    • Increases volume  
                    • Amylase activity increases the final volume further  
                    • Allows lower protein flour or lower gluten addition rates | White Bread  
                    Whole Wheat Bread  
                    Buns / Rolls |
| POWERBake® 4510  | Glycolipase Xylanase, bacterial Alpha-amylose, fungal | • Improves dough stability  
                    • Increases volume of bread  
                    • Gives a homogenous crumb structure  
                    • A combination of lipase and xylanase improves strengthening  
                    • Easy to handle | White Bread  
                    Whole Wheat Bread  
                    Buns / Rolls  
                    Frozen Dough |
| POWERBake® 4511 TAB | Glycolipase Xylanase, bacterial Alpha-amylose, fungal | • Improves dough stability  
                    • Increases volume of bread  
                    • Gives a homogenous crumb structure  
                    • A combination of lipase and xylanase improves strengthening  
                    • Easy to handle | White Bread  
                    Whole Wheat Bread  
                    Buns / Rolls  
                    Frozen Dough |
| POWERBake® XV 33 TAB | Xylanase, bacterial Alpha-amylose, fungal | • Reduces sensitivity to variations in grain and flour  
                    • Increases volume  
                    • Amylase activity increases the final volume further  
                    • Allows lower protein flour or lower gluten addition rates  
                    • Easy to handle | White Bread  
                    Whole Wheat Bread  
                    Buns / Rolls |
| GRINDAMYL® S 758 | Glucose Oxidase (GOX) | • Supplements / replaces chemical oxidation agents such as bromate and ascorbic acid  
                    • Improves dough handling and bread volume  
                    • Standard product with solid performance | Flour  
                    White Bread  
                    Whole Wheat Bread  
                    Buns / Rolls |
| GRINDAMYL® SUREBake 800 | Hexose Oxidase (HOX) | • Supplements / replaces chemical oxidation agents such as bromate and ascorbic acid  
                    • Improves dough handling and bread volume  
                    • Cost-in-use benefit – HOX is more efficient per unit | Flour  
                    White Bread  
                    Whole Wheat Bread  
                    Buns / Rolls  
                    Pasta |

### Specialty

<table>
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| GRINDAMYL® PR 43 | Protease, bacterial                 | • Makes the dough softer and more extensible  
                    • Improve shape, surface, friability / crispiness  
                    • Dose tolerant  
                    • Specific for chemically-leavened crackers and biscuits  
                    • Replacement of sodium meta bisulphite (SMS)  
                    • Non-GMO | Chemically Leavened Crackers  
                    Laminated Biscuits |
| GRINDAMYL® PR 59 | Protease, fungal                    | • Makes the dough softer and more extensible  
                    • Improves volume and texture  
                    • Reduces mix time and dough contraction  
                    • Dose tolerant  
                    • Works well in many applications, due to being a non-agressive protease  
                    • Non-GMO | Bread  
                    Pizza  
                    Fermented Crackers |
| GRINDAMYL® PLUSWEET G | Amyloglucosidase                | • In situ sweetness for sugar / HFCS reduction  
                    • Improves softness, volume and freeze stability  
                    • Non-GMO | Bread  
                    Cakes |
About DuPont™ Danisco®

DuPont™ Danisco® is the brand for a range of products that help provide enhanced bioprotection, an improved nutritional profile, and better taste and texture with greater cost efficiency and lower environmental impact, meeting the needs of manufacturers of food and beverages, dietary supplements and pet food. Through the work of the global network of food scientists and technologists in DuPont, the Danisco® range is supported by a uniquely broad spectrum of know-how across applications and processing.