Enzymes for Baking

Prinova®
NAGASE Group

OVERVIEW OF SOLUTIONS FOR BAKERY

	Improve dough extensibility	Reduce dough stickiness	Promote fermentation	Improve softness	Prevent gumminess	Extend shelf life	Increase loaf volume	Darker crust color	Prevent caving
Phospholipase A2									
PLA2 NAGASE 10P/R※	●	●		●	●	●	●		
DENABAKE RICH※	●	●		●	●	●	●		
G4-Amylase									
DENABAKE EXTRA※※	●		●	●	●	●	●	●	
α-Glucanotransferase									
DENAZYME BBR LIGHT※※				●	●				●
Protease									
DENAPSIN 2P※	●					●	●	●	
PAPAIN 10	●					●	●	●	
DENAZYME AP	●					●	●	●	
α-Amylase									
SPEEDASE CP-3			●	●		●	●	●	
Glucoamylase									
Glucozyme #20000※			●	●		●	●	●	

※ KOSHER/HALAL certified products
※※ Under preparation for KOSHER/HALAL certification

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PLA2 NAGASE

WHAT IS PLA2 NAGASE ?

PLA2 NAGASE is a pure, microbial phospholipase A2 with functionality for phospholipid hydrolysis.
It can be used in a variety of applications, such as cakes, breads and mayonnaise, as an alternative to emulsifiers.

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■ BENEFITS

- ✓ Egg-reduction
- ✓ Increase volume
- ✓ Improve machinability
- ✓ Extend shelf-life
- ✓ Emulsifier-free

■ PRODUCT INFORMATION

Product name	Enzyme	Origin	Form	Application
PLA2 NAGASE 10P/R	Phospholipase A2	*Streptomyces*	Powder	Confectionery, bread improvement of emulsification
DENABAKE RICH	Phospholipase A2	*Streptomyces*	Powder	

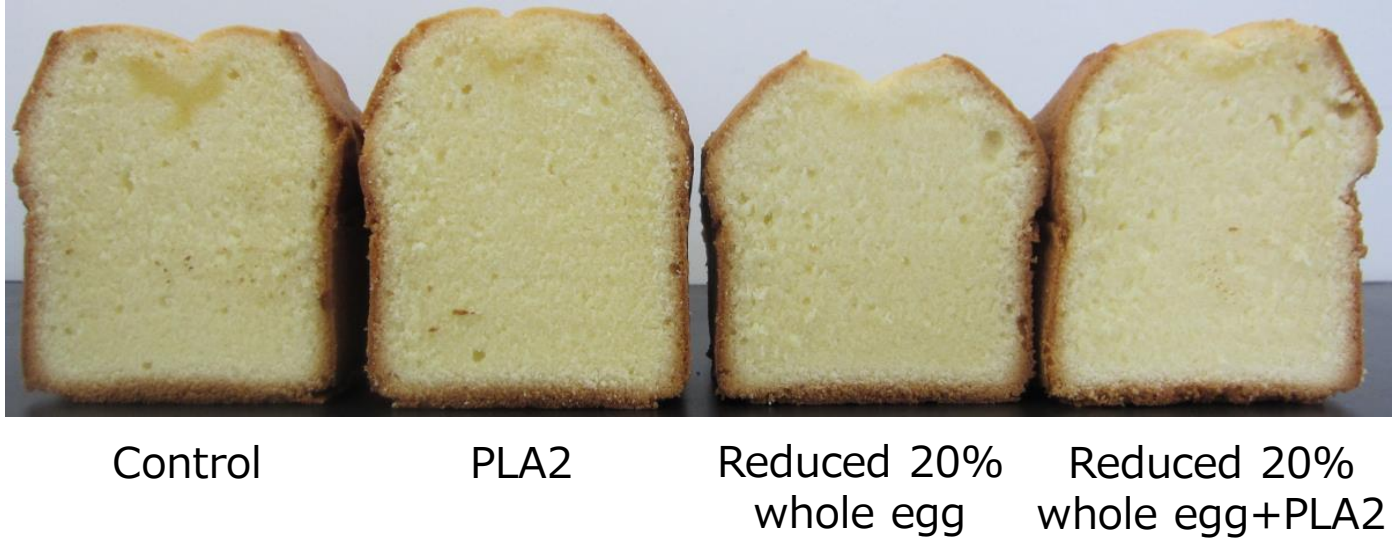
■ BAKERY AND CONFECTIONERY PERFORMANCE

Stabilize volume

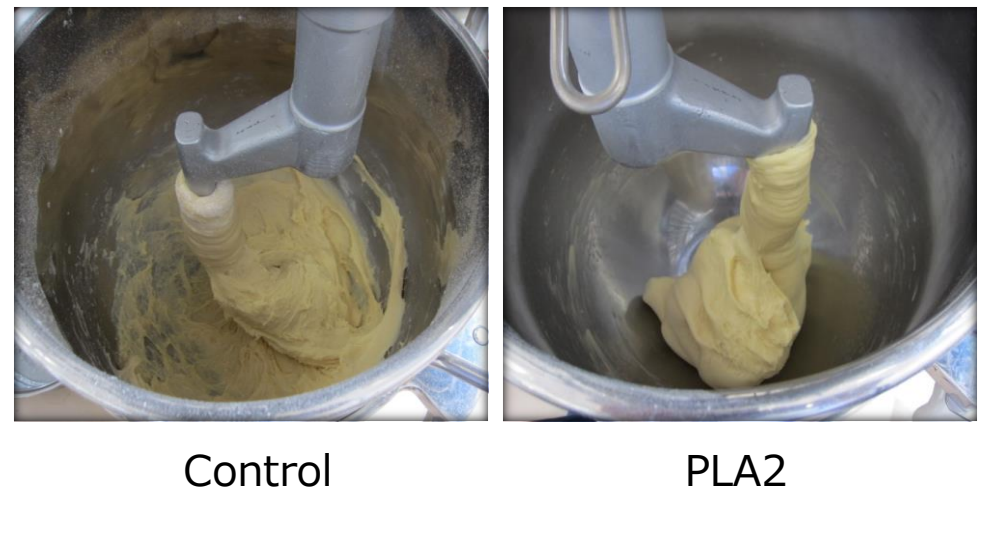
PLA2

Increase volume

Enable egg reduction for cost reduction



Reduce dough stickiness



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Enzymes for Frozen Dough

-DENAPSIN 2P
-DENABAKE EXTRA

WHAT IS DENAPSIN 2P, DENABAKE EXTRA ?

DENAPSIN 2P is a fungal protease with functionality for protein hydrolysis. DENABAKE EXTRA is a microbial G4-amylase with functionality for starch hydrolysis to produce maltotetraose. These can be used in frozen breads to improve dough properties.

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■ BENEFITS

DENAPSIN 2P

- ✓ Increase volume
- ✓ Improve crispiness
- ✓ Improve dough extensibility
- ✓ Extend shelf life

DENABAKE EXTRA

- ✓ Increase volume
- ✓ Improve softness and moisture
- ✓ Promote fermentation
- ✓ Extend shelf life

■ PRODUCT INFORMATION

Product name	Enzyme	Origin	Form	Application
DENAPSIN 2P	Protease	*Aspergillus*	Powder	Confectionery, bread improvement of emulsification
DENABAKE EXTRA	G4-Amylase	*Pseudomonas*	Powder	

■ PERFORMANCE IN BAKERY

DENAPSIN 2P for Croissant

Create a light and crispy texture

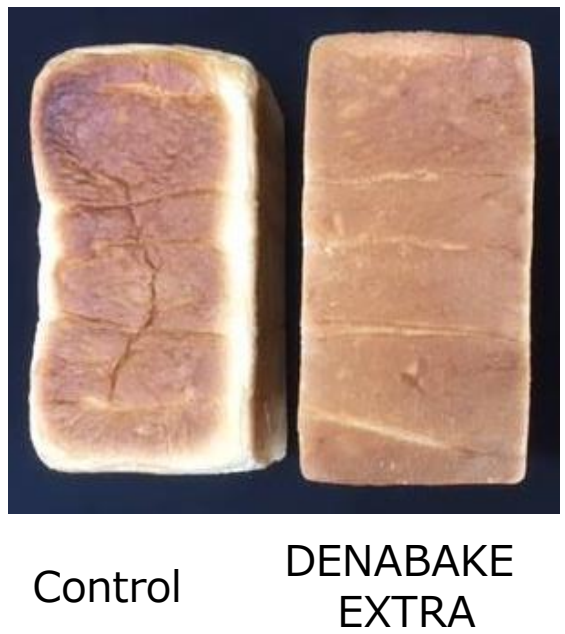
Control | DENAPSIN 2P 10ppm | DENAPSIN 2P 50ppm

Increase dough extensibility

DENAPSIN 2P suppresses dough shrinkage after stretching

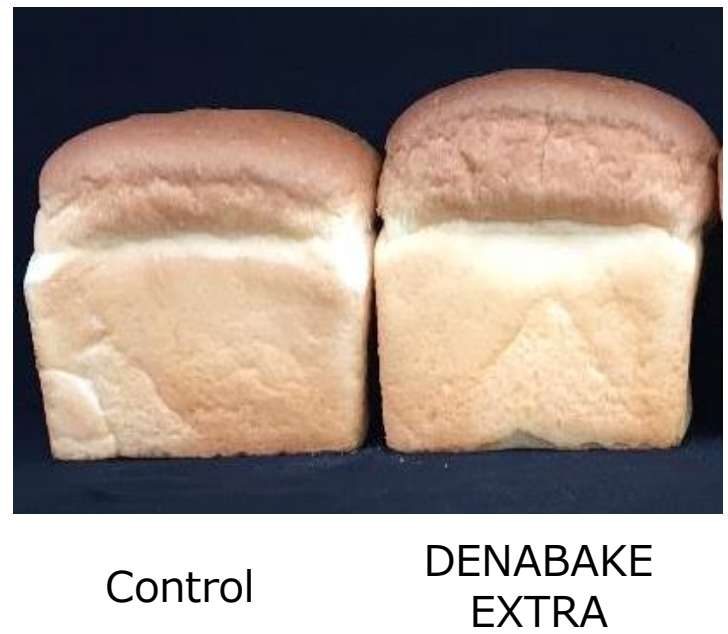
DENABAKE EXTRA for White Bread

Frozen bread after 1.5 years

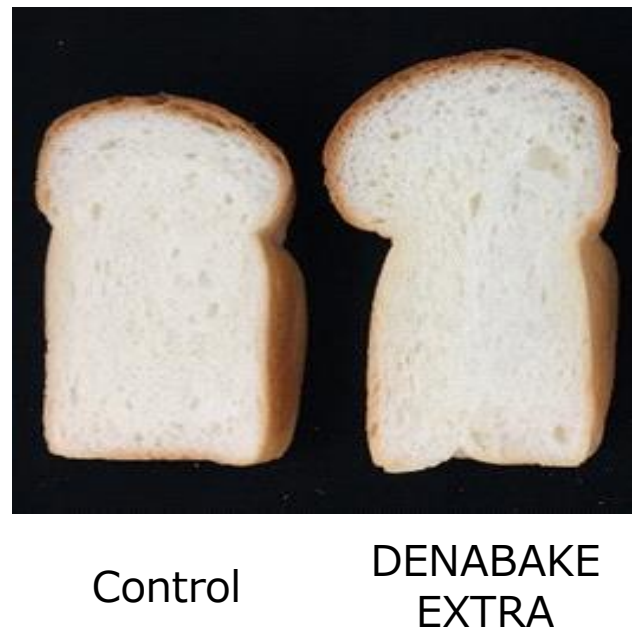


Control | DENABAKE EXTRA

Frozen dough after 1.5 months



Control | DENABAKE EXTRA



Control | DENABAKE EXTRA

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