

Medienbeobachtung für Mühlenchemie

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Supplier Innovations

Enzyme reduces need for synthetic products in dough

Alphamalt EFX Mega, a new enzyme, increases fermentation tolerance and the stability of dough and also achieves more volume in baked foods, according to **Muhlenchemie GmbH & Co. KG**, Ahrensburg, Germany.

Alphamalt EFX Mega makes use of the natural baking potential of lipids in wheat flour, which makes it possible to reduce the amount of synthetic products added. Reducing production costs is another benefit of the enzyme, which is an esterase complex.

"Scientific investigations show that some lipids (fat-like substances) have a positive effect on baking properties whereas others tend to have a negative effect on the resulting products," the company said. "With the development of Alphamalt EFX Mega, Muhlenchemie has succeeded in putting these scientific findings to practical use in flour standardization."

Alphamalt EFX Mega achieves similar results to DATEM, according to Muhlenchemie. Because of synergistic effects, a combination of DATEM and Alphamalt EFX Mega has been shown to result in larger baked volumes.

For more information, visit www.muehlenchemie.de.

