

Medienbeobachtung für Mühlenchemie

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Mühlenchemie develops an emulsifier booster

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by World Grain Staff



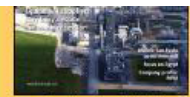
AHRENSBURG, GERMANY — Mühlenchemie GmbH & Co. KG announced on Sept. 7 that it has developed a new flour improvement enzyme which makes use of the natural potential of emulsifying substances in wheat flours. Mühlenchemie said its new Alphamalt EFX Mega increases fermentation tolerance and the stability of the dough and achieves a "mega volume" in the baked goods, and it optimizes the emulsifiers and lipids naturally present in the flour, making it possible to reduce the amount of synthetic products added. Fluctuations in flour quality are made up for, nevertheless, and production costs are reduced, Mühlenchemie said.

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. With the development of Alphamalt EFX Mega, Mühlenchemie said it has succeeded in putting these scientific findings to practical use in flour standardization.

Alphamalt EFX Mega is an esterase complex that takes the strongly heterogeneous nature of the wheat lipids in respect of polarity into account as well as their interaction with other constituents of wheat flour which strongly influence the volume of the bread.

The product's selected and standardized esterase activities have the effect of splitting the non-polar lipids naturally present in the flour into mono- and diglycerides. At the same time, existing polar lipids such as phospholipids and glycolipids are converted into more strongly polar and thus more hydrophilic substances. Mühlenchemie said this results in a noticeable overall shift towards the baking-active polar lipid classes with emulsifier-like structures and dough-stabilizing effects.

Mühlenchemie said these effects are similar to the emulsifier DATEM, which is often used in baking. Alphamalt EFX Mega achieves similar results to DATEM. Because of their synergistic effects, a combination of DATEM and Alphamalt EFX Mega results in even larger baked volumes. Mühlenchemie said this makes Alphamalt EFX Mega an economical and user-friendly flour improver or constituent of baking improvers.



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