



POWERBAKE® 6000 ENZYMES RANGE

Solving strengthening formulation challenges

Your daily challenge

Finding effective alternatives to traditional strengthening solutions

Maintaining or improving product volume

Versatility and consistency in production

Tightening crumb structure

Reducing waste

DuPont™ Danisco® food enzymes help deliver better and more consistent performance to meet challenges faced by bakers every day

There is a growing trend in the bakery industry to reformulate and improve products to meet consumer demands, yet many bakeries are struggling with implementing these reformulations. It's a challenge to get the taste and texture right, while crippled product and returns are hurting the bottom line.

The POWERBake® 6000 range of enzymes offers the most robust solution enabling a reduced dependence on chemical emulsification, improving dough handling and delivering a fine, uniform crumb structure in your baked goods.



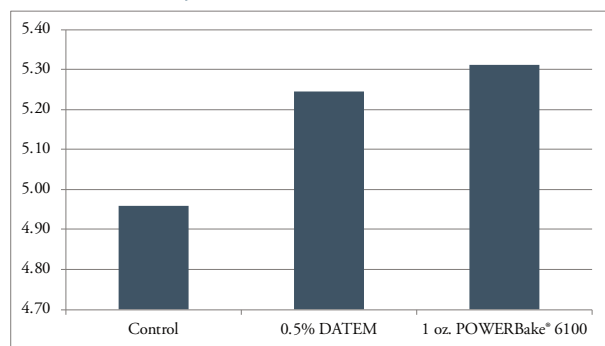
DANISCO®

Applications & Benefits

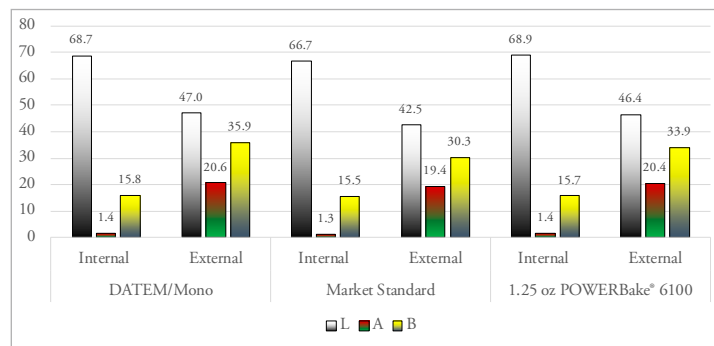
Applications (white & wheat formulations)	DuPont™ Danisco® solutions	Features	Key benefits
Bread	POWERBake® 6200	<ul style="list-style-type: none"> Formulate with functional equivalence to DATEM Optimized for wide and long loaves Provides dough strength through proofing and good oven spring Gives clean & strong splits in split-top loaves Tightens crumb structure, improves crumb color and adds resilience 	<ul style="list-style-type: none"> Reduces dependence on chemical emulsification Versatile and consistent production
Buns and Rolls	POWERBake® 6100	<ul style="list-style-type: none"> Formulate with functional equivalence to DATEM Optimized for buns and rolls Provides dough strength through proofing and good oven spring Tightens crumb structure, improves crumb color and adds resilience 	<ul style="list-style-type: none"> Improves robustness Consistent formulation reproducibility Reduces cripples & waste leading to improved margins and better sustainability
	POWERBake® 6300	<ul style="list-style-type: none"> Formulate with functional equivalence to DATEM and monoglyceride Provides dough strength through proofing and good oven spring Tightens crumb structure, improves crumb color and adds resilience Maintains sliceability Provides initial softening* 	<ul style="list-style-type: none"> Improves and/or achieves volume target More desirable appearance Improves resilience (strength for loaded bun)

* Does not replace softening solution

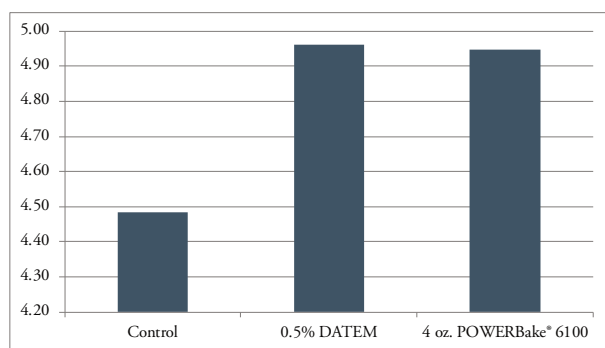
White Pan Bread Specific Volume (cc/g)



Colorimeter Results



100% Whole Wheat Bread Specific Volume (cc/g)



Legend:

- ΔL^* (L* sample minus L* standard)
= difference in lightness and darkness (+ = lighter, - = darker)
- ΔA^* (A* sample minus A* standard)
= difference in red and green (+ = redder, - = greener)
- ΔB^* (B* sample minus B* standard)
= difference in yellow and blue (+ = yellower, - = bluer)

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