



ENZYMES FOR BAKING



Belonging to the Soufflet Group, one of the European leaders in the milling industry, Soufflet Biotechnologies offers a range of bakery enzymes under the brand Panlyve® in order to improve the texture, volume and shelf-life of bread, cakes and fine bakery wares:



Extend product freshness and softness with our anti-staling formulas



Softer, crustier products



More volume, a golden crust



Tasty products with less sugar added



Standardization of flour characteristics



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ANTI-STALING	PANLYVE AR6 Bacterial Thermo-stable Amylase	PANLYVE AR100 Complex of Amylases & Xylanases	PANLYVE AR SOFT Combination of Amylases
To improve the softness and extend the shelf-life of various baked products		●	

FLOUR CORRECTION	PANLYVE AG Fungal Amylo-glucosidase	PANLYVE AMY Fungal Endo-Alpha-amylase	PANLYVE NPB Fungal Alpha-amylase and Protease
To compensate for lack of alpha-amylase, reduce the rising time and improve the crust colour	●		
To correct flour with a low endo alpha-amylase content		●	
To improve dough extensibility			●

BREAD IMPROVERS (I)	PANLYVE AXN Bacterial Xylanase	PANLYVE B2S Fungal Hemi-cellulase and Alpha-amylase	PANLYVE HCB Fungal Xylanase	PANLYVE TGM Bacterial Transglutaminase	PANLYVE XT Xylanase from Trichoderma
To improve dough handling properties and volume development	●	●	●		
To increase dough stability and tolerance (particular suitable for weak flours)				●	
To improve dough handling properties and volume development (particular adapted for rye flour or processes with low-hydrated dough)					●

BREAD IMPROVERS (II)	PANLYVE BR Fungal Glucose-Oxidase and Xylanase	PANLYVE GO Glucose-Oxydase	PANLYVE L Lipase	PANLYVE TDR Lipase and Hemicellulase
To strength the dough and increase volume	●	●		
To strength the dough, to improve tolerance and to support and maintain the crumb structure resulting in a bread with the desired volume and texture			●	●

CRACKERS, SNACKS, WAFERS, BISCUITS ...	LYPAINE 48000 Plant Protease	PANLYVE BI Bacterial Protease	PANLYVE NPB Fungal Alpha-amylase and Protease	PANLYVE W Protease and Xylanase
For Crackers processing by reducing the elasticity of the gluten network	●			
Act as a dough softener and reduce the dough development time		●		
To increase dough extensibility			●	
To reduce dough viscosity and improve size of wafers				●

Different options are available on request: e.g. from GM or Non GM strains, Gluten Free, ...

Standard packaging: 25Kg

We are also able to develop tailor-made products on request

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