



AROZYME M

OVERVIEW

A powder-based concentrate containing a balanced blend of carefully selected enzymes and emulsifiers. Enhances quality, softness and chewiness of all types of soft cakes, such as muffins, pound cakes, layer cakes, Swiss rolls and many more. Can carry fruit and bites of chocolate.

Arozyme ensures the cake crumb remains flexible and has excellent resilience, which gives a softer cake and prolonged freshness. After a month of storage, texture profile analysis shows that the hardness of muffins and pound cakes baked with Arozyme is reduced by 40–45% compared to the hardness of cakes baked with conventional cake mixes. This product also stabilises the batter and gives a more reliable baking process with consistent quality.



USAGE

30 g/kg on total weight.

PACKAGING

Code	Size	Type	Palletisation
434211	15 kg	Bag	

ADDITIONAL INFORMATION

Appearance: Powder

Colour: White

Flavour: Neutral



STORAGE

Cool and dry conditions



SHELF LIFE

365 days



TYPE

Powder



ALLERGENS

Gluten (wheat)



CATEGORY

Cake Improvers



FINISHED PRODUCT

Cupcake, Layer cake, Muffin, Pound cake, Soft cakes, Swiss roll



BRANDS

Aromatic



FUNCTION

Batter tolerance, Freshness, Softness