



Application note - *rheology* Arteezyme 300GO



Arteezyme 300GO, a concentrated, baking oxidase has a positive effect on dough rheology

Farinograph values	WA	Dev time	stability	weakening
Control flour	57,8	1:31	6:50	52
Arteezyme 300GO 20 ppm	57,9	1:32	8:28	50
Arteezyme 300GO 30 ppm	58,0	1:33	10,12	42
Arteezyme 300GO 40 ppm	58,2	1:35	14:12	30

Brabender Farinograph is a worldwide known and almost universally applied rheological instrument to measure flour quality. The most important parameters are water absorption (%), developing time (min), stability (min) and dough weakening value. An flour with higher stability has increased strength and increased fermentation tolerance

facts

1

Arteezyme 300GO is a very concentrated, high performance baking oxidase

2

Arteezyme 300GO improves flour stability and increases flour strength. Improving flour stability is one of the most sought-after flour corrections by millers world-wide

Stability

