

DSM

BAKERY ENZYMES

CATEGORIES

- PreventASe
- CakeZyme
- BakeZyme

APPLICATIONS

- Tortilla Chips
- Crackers
- Pretzels
- Tortillas
- Wraps
- Pizza Dough
- Cakes

BENEFITS

- Acrylamide Prevention
- Egg Functionality*
- Shelf-Life Extension
- Improved Rollability
- Improved Extensibility
- Lower Dough Stickiness
- Less Zippering
- DATEM Replacement

*suitable for vegan bakery



CONTACT INFORMATION

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DSM

BAKERY ENZYMES

PIZZA TOOLBOX

- Improved Volume
- Improved Dough Handling
- Tailored Cell Structure



TORTILLAS / WRAPS TOOLBOX

- Prolonged Freshness
- Improved Dough Handling
- Reduced Sticking



SNACKS

- Acrylamide Prevention
- Improved Dough Handling



CAKES TOOLBOX

- Improved Egg Functionality*
 - Prolonged Freshness
 - Reduced Crumbliness
- *can help for vegan bakery

