

REPLACEMENT OF SMBS BY SEBAKE PRO

SEBAKE PRO – WORKING PRINCIPLE :

- SEBake Pro is the unique combination of different form of Proteases.
- SEBake Pro catalyzes the hydrolysis of gluten with formation of low molecular weight peptides & amino acid, it helps in reducing the batter viscosity

CASE STUDY:

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Ingredients	100 PPM SBMS	100 PPM SEBake Pro	200 PPM SEBake Pro	100 PPM SBMS+100 PPM SEBake Pro	100 PPM SBMS+200 PPM SEBake Pro
Maida	100gm	100gm	100gm	100gm	100gm
Sugar	22.4	22.4	22.4	22.4	22.4
Shortening	11	11	11	11	11
Syrup	8	8	8	8	8
Salt	0.9	0.9	0.9	0.9	0.9
NAHCO3	0.54	0.54	0.54	0.54	0.54
Milk powder	1	1	1	1	1
Starch	1.8	1.8	1.8	1.8	1.8
Lecithin	0.18	0.18	0.18	0.18	0.18
Ammo bi carbonate	2.6	2.6	2.6	2.6	2.6
Water	30	30	30	25	25
SMBS	100 ppm	NIL	NIL	100 Ppm	100 ppm
SEBake Pro	NIL	100ppm	200ppm	100ppm	200ppm
Thickness	2 mm	2 mm	2 mm	2 mm	2 mm
Mixing high speed	20 min (40c)	20 min (40c)	20 min (40c)	20 min (40c)	20 min (40c)
Sheeting and piercing	Yes	Yes	Yes	Yes	Yes
Baking	180c for 10 min	180c for 10 min	180c for 10 min	180c for 10 min	180c for 10 min
No of biscuits	24	24	24	24	24

RESULTS :

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Ingredients	100 PPM SBMS	100 PPM SEBake Pro	100 PPM SEBake Pro	100 PPM SBMS+100 PPM SEBake Pro	100 PPM SBMS+200 PPM SEBake Pro
Mouth- bite	Okay	Okay	Okay	Okay	Okay
Crispiness	Crispy ++	Crispy ++	Crispy ++	Crispy ++	Crispy ++
Surface	Okay	Okay	Okay	Okay	Okay
Inside Structure	Okay	Okay	Okay	Okay	Okay
After taste	Okay	Okay	Okay	Okay	Okay
Results	Control with SMBS	Approved	Approved	Approved	Approved

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- **SEBAKE PRO CAN PARTIALLY/COMPLETELY REPLACE SODIUM META BISULPHATE (SMBS)**

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