



# Enzymes for bakery products

Prozyn has more than **30 years of experience** in the application of enzymes and bioingredients for different industries. We develop customized solutions according to customer needs, offering the **widest portfolio of bakery ingredients** in the market.



**prozyn**  
biosolutions for life

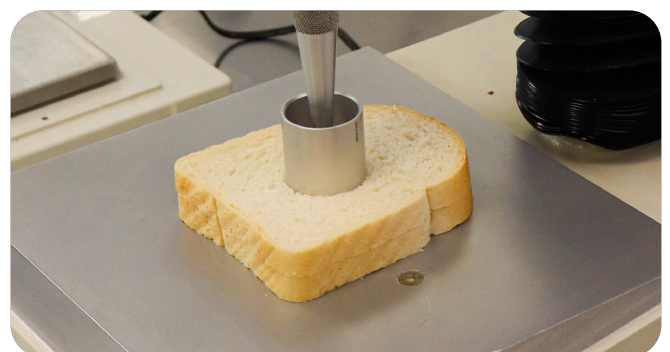
# ADDING VALUE to BAKERY



- Shelf-life extension
- Freshness and softness
- Mold Control
- Clean label solutions
- Gluten and emulsifier replacement
- Natural sourdough flavor
- Shorter fermentation and baking time
- Gluten-free products
- Reduction of sugar, salt, fat and egg
- Improved pasta texture

## INNOVATION CAPABILITIES

Prozyn has a state-of-the-art application lab with sophisticated equipment to analyze flour rheology and bakery products characteristics such as volume, texture and more. We also have the capability to produce prototypes such as bread, cakes, biscuits, pizza and tortillas.



# OUR SOLUTIONS

Solutions	Applications
<b>BIOPAN MAX</b> Cultured wheat flour	Natural anti-mold, clean label replacement of calcium propionate.
<b>PRESERVE SA 85</b> 85% Encapsulated Sorbic Acid	High performance anti-mold for shelf life extension.
<b>MEGAFRESH® PRIME</b> Maltogenic Amylase	New generation of maltogenic amylase for superior softness, moisture and resilience.
<b>MEGAFRESH® SF</b> Maltogenic Amylase	Shelf life extension without sugar generation. Allows the use of a "no added sugar" claim.
<b>NATUGUARD S</b> Rowanberry extract	Natural anti-mold, clean label replacement of sorbates.
<b>NATUPAN</b> Enzyme system	Clean label multipurpose dough conditioner.
<b>MEGAPAN</b> Enzyme system	Clean label multipurpose improver.
<b>SOLUZYME® ER</b> Enzyme system	Egg reduction.
<b>SOLUZYME® GR</b> Enzyme system	Gluten replacement.
<b>SOLUZYME® FA</b> Fungal Amylase	Provides better dough and bread quality, improving volume and crust color.
<b>SOLUZYME® GA</b> Amyloglucosidase	Fermentation accelerator, provides improved crust color, crumb structure and softness.
<b>SOLUZYME® GO</b> Glucose Oxidase	Dough tolerance improver while replacing chemical oxidants.
<b>SOLUZYME® X</b> Xylanases	Improve dough maquinability and extensibility. Provides better oven spring and volume.
<b>SOLUZYME® CL</b> Cellulase	Promotes better interaction between flour fibers and gluten, improving dough development and gluten formation.
<b>SOLUZYME® PL</b> Phospholipase	Better fermentation tolerance and structure in bread while replacing chemical emulsifiers.
<b>SOLUZYME® LP</b> Lipase	Improve crumb structure and softness in bread and allows better cooking tolerance in pasta.
<b>SOLUZYME® P</b> Proteases	Improve dough extensibility for biscuits and pizza.
<b>CUSTOM PRODUCTS</b>	We can address any need you have with our custom solutions.

# Your **challenges**, our **solutions**

Prozyn has the capabilities to help our customers face the challenges of a very competitive marketplace.

- The widest portfolio of enzymes in the market.
- Team with technical background and industry expertise.
- Application labs that allow simulating customer processes in-house.
- State-of-the-art physical chemical and microbiology labs.

## CERTIFICATIONS



## ENZYMES SOLUTIONS THAT CREATE VALUE

Prozyn develops solutions that:

- Reduce raw material costs.
- Reduce process costs of water and energy.
- Improve the quality of products.
- Transform co-products into value-added products.

**BAKERY**



**RHEOLOGY**



**SPECIALTIES**



**BREWERY**



**FERMENTATION**



**MEAT PRODUCTS**

