

GRINDAMYL™ POWERBAKE AFFECTS GMP FORMATION.

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Danisco is the leading supplier of xylanases (enzymes) for the baking industry worldwide and has over the years developed a range of products to fulfill the different requirements of the market to provide benefits to the customers. This range includes xylanases, which will help customers overcome problems with variations in baking performance of wheat flour due to the varying content of natural inhibitors in the flour.

The main functionality of xylanases is the modification of a component, arabinoxylan, present in wheat flour. This modification leads to positive effects in bread production and on bread quality characteristics such as improved gluten development, dough stability and larger bread volume. Danisco has recently launched a new type of xylanase (GRINDAMYL™ POWERBake), which will minimize variations in baking performance of wheat flour.

The poster demonstrates how this type of xylanase (GRINDAMYL™ POWERBake) influences dough rheology, GMP (glutenin macro polymer) formation in flour, dough and yeasted dough. Furthermore, the data gives information on how GMP formation is affected by proofing time, illustrating the functionality of this enzyme.

Baking trials demonstrate a positive correlation to GMP.