

DuPont offers new food enzymes in Japan

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Whether it is frozen dough or freshly baked ready-to-eats, the advantages for manufacturers is obvious -consistent quality with excellent bite, crumb and texture. Based on proprietary G4 amylase technology, the unique POWERFresh and POWERSoft enzymes with anti-staling properties are proven to improve and maintain bakery freshness throughout shelf-life with better cost-in-use advantage.

The POWERFresh range maintains softness and delivers extra resilience in breads. POWERFresh 3150 is a customized blend suitable for soft rolls, while POWERFresh 4150 is specially tailored for sandwich breads. In sweet baked goods, POWERSoft 7033 promises a luxurious eating sensation and delivers superior moistness and softness in pound and sponge cakes.

Lee Lai See, regional business director, Food Enzymes, ASPAC stated that the Asia food landscape is changing, and consumers with improving spending power are constantly pressuring manufacturers to improve and expect the highest product quality. Foods and beverages not only need to look good, they must also taste good.

The performance results of these new solutions are promising and will help manufacturers develop fresh and differentiated products to address the demands for premium quality bake in Japan, she added.