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PRODUCT SPECIFICATION

PRODUCT DETAILS

Product Name Biobake EgR (10Kg)
Kerry Code 20730936
Legacy
Product Description Biobake EgR is a Phospholipase A enzyme produced by Streptomyces violaceoruber. Biobake EgR is a low dust product containing microgranulated enzyme. This product is made from a natural raw material and as such may be subject to some batch to batch colour and/or odour variation, but these variations are not an indicator of enzyme activity and do not impact on product performance.

INGREDIENT LISTING

Wheat Flour, Enzyme, Sodium Chloride

USAGE / APPLICATION INFORMATION

Biobake EgR is recommended for egg reduction in specific bakery applications.

- Improved dough handling and crumb structure
- Increased specific volume
- Improves softness

The recommended dose rate is usually 2500 ppm on egg weight.

As Kerry cannot be familiar with all product recipes and process conditions used by customers, we recommend that freedom to operate is verified before commercial use.

KEY PARAMETERS

Test	Min	Max	Units
Lipase	1,000	1,300	PLA U/g

MICROBIOLOGICAL DATA

Total Viable Count	<50000 cfu/ g
Coliforms	<30 cfu/ g
E. coli	Absent/25g
Salmonella	Absent/25 g

Kerry Code 20730936
Spec Version: 002
Spec Status: Commercialised Kerry Approved

Issue date: 9/29/2022
Revision Date: 4/8/2024

ALLERGEN DATA	
Allergen	Present Yes/No
Beef and products thereof	No
Carrot and products thereof	No
Celery and products thereof	No
Cereals containing gluten(1)	Yes
Chicken meat and products thereof	No
Cocoa and products thereof	No
Coriander and products thereof	No
Corn/maize and products thereof	No
Crustaceans and products thereof	No
Egg and products thereof	No
Fish and products thereof	No
Glutamate and products thereof	No
Milk and products thereof (including lactose)	No
Mustard and products thereof	No
Nuts (other than peanuts) and products thereof(2)	No
Molluscs and products thereof	No
Legumes and products thereof	No
Lupin and products thereof	No
Peanuts and products thereof	No
Pork and products thereof	No
Sesame Seeds and products thereof	No
Soybeans and products thereof	No
Sulphur Dioxide/Sulphites > 10ppm	No
Wheat and products thereof(3)	Yes
Definitions conform to Regulation (EU) 1169/2011 as amended, US Food Allergen Labelling and Consumer Protection Act (FALCP) and ALBA-List. (1) i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strain (2) Nut allergens: Almond <i>Prunus dulcis</i> (Rosaceae) Beech nut <i>Fagus</i> spp. (Fagaceae), Brazil nut <i>Bertholletia excelsa</i> (Lecythidaceae), Butternut <i>Juglans cinerea</i> (Juglandaceae), Cashew <i>Anacardium occidentale</i> (Anacardiaceae), Chesnut (Chinese, American, European, Seguin) <i>Castanea</i> spp.(Fagaceae), Chinquapin <i>Castanea pumila</i> (Fagaceae), Coconut <i>Cocos nucifera</i> L. (Arecaceae (alt. Palmae)), Fibert/Hazelnut <i>Corylus</i> spp. (Betulaceae), Ginko nut <i>Ginkgo biloba</i> L.(Ginkgoaceae), Hickory nut <i>Carya</i> spp.(Juglandaceae), Lichee nut <i>Litchi chinensis</i> Sonn. (Sapindaceae), Macadamia nut/Bush nut <i>Macadamia</i> spp.(Proteaceae), Pecan <i>Carya illinoiesis</i> (Juglandaceae), Pine nut/Pinon nut <i>Pinus</i> spp. (Pineaceae), Pili nut <i>Canarium ovatum</i> (Burseraceae), Pistachio <i>Pistacia vera</i> L. (Anacardiaceae), Sheanut <i>Vitellaria paradoxa</i> (Sapotaceae), Walnut (English, Persian, Black, Japanase, California), Heartnut, <i>Juglans</i> spp.(Juglandaceae) (3)i.e. common wheat, durum wheat, club wheat, spelt, semolina, Einkorn,emmer, kamut and triticale	

SUITABILITY DATA	Yes = Suitable, No = Unsuitable	Comment/Certification Status
Vegetarian (Ova-lacto)	Yes	
	Certified / Not Certified	Comment
Halal	Certified	Suitable
Kosher	Certified	Suitable

NUTRITION INFORMATION		
Nutrient	Typical Value	Unit
Energy	1,506	kJ/100 g
Energy	355	kCal/100 g
Total Carbohydrates	77	g/100 g
Total Fat	1	g/100 g
Protein	10	g/100 g
Moisture	10	g/100 g
Ash	2	g/100 g
Data Source		
Values quoted are typical and should be used for guidance purposes only.		

GMO STATUS
This product is not a GMO. The production strain is not present in the final product. The Streptomyces violaceoruber production strain has been improved by means of modern biotechnology.

PROCESS SUMMARY
Kerry has implemented and maintains food hygiene standards and HACCP Plans in line with the requirements of food legislation.
The Carrigaline, Co Cork site is certified against the requirements of FSSC22000 and ISO14001.

RECOMMENDED SHELF-LIFE & STORAGE	
Transport & Storage Conditions:	Refrigerated transport is generally not required, but prolonged storage should be dry at 18°C or below. When stored at 18°C or below, will maintain at least 95% activity for a minimum of 12 months. After this time period reassay is advisable.
Shelf life (original package):	365 days (12 months)

PACKAGING	
Pack Size (Net)	10 Kg
Pack Type Inner	Plastic bag (4 X 2.5Kg)
Pack Type Outer	Cardboard box

HEALTH & SAFETY DATA

Powder enzyme products contain microgranular enzymes which significantly reduces the risk of inhalation and sensitisation of susceptible individuals. Enzymes may cause irritation to eye or skin. Standard handling procedures should be followed to prevent direct contact with the product." & chr (10) & "A separate Safety Data Sheet (SDS) is available on request.

LEGISLATION & WARRANTY STATEMENT

We warrant that the product is manufactured in accordance with the specification and is manufactured and packaged in compliance with all EU food and food safety legislation applicable to products of this nature at time of manufacture and sale by us. We warrant that the product also complies with the food purity specifications for food-grade enzymes recommended by the JECFA and recommended in the Food Chemical Codex.

We make no further warranty in relation to the product or as to the suitability of the product for any specific purpose or application. The user should satisfy itself as to the suitability of the product as an ingredient in a specific application or for any use whatsoever. The information supplied in this specification sheet is in accordance with our product formulation, is also based on manufacturing plant data and on data provided by our raw material suppliers and is accurate to the best of our knowledge at the date of issue of this specification. Local national regulations should also be consulted by user in relation any specific application and in relation to appropriate ingredient declarations as legislation may vary from country to country.

CONFIDENTIALITY

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