



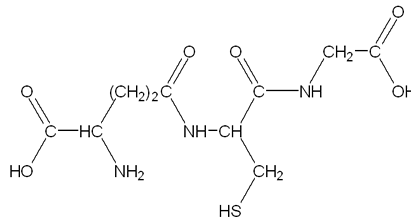
GLUTAZYME D

[INACTIVE DRY YEAST]

Clean label natural ingredient to enhance dough extensibility

INACTIVE DRY YEAST

It is produced by heating a strain of bakery yeast (*Saccharomyces cerevisiae*) and used to create a more extensible bakery dough with improved pan flow. It contains a high level of glutathione which is a reducing agent, which helps break down the gluten matrix and reduce mix time as we can see on the reaction below.



Glutathione reacts as follows to increase dough extensibility:

- 1) $R-S-S-R' + GSH \rightarrow R-S-S-G + R'-SH$
- 2) $R-S-S-G + GSH \rightarrow G-S-S-G + R-SH$

By breaking disulfide bridges binding proteins in the flour, it breaks the gluten matrix and therefore the dough is more relaxed and extensible. Inactive dry yeast modifies CHOPIN alveogramme by increasing the G inflation and reducing the P/L ratio.

GLUTAZYME D

Produced by AB Mauri Italy at our Casteggio site, this inactive dry yeast is its most concentrated version as it contains at least 2,2 % of glutathione.

Glutazyme D is incorporated directly in the kneading machine at the beginning of the mixing using a dosage of 0,1 to 0,5 % on the weight of flour.

At the end of the mixing, the dough will have improved characteristics and will be easier to process.

Glutazyme D is of particular benefit to sheet-based and laminated products (such as pizza, biscuits, cakes), it reduces or eliminates shrinkage and dough deformation, enabling the final product to have a consistent shape.

20 kg
Bag

Ingredients: inactive dry bakery yeast (*Saccharomyces cerevisiae*)

Storage: in a closed bag, in a dry and cool place

Organism: non GMO

Allergen: none (gluten free)

Product code: 309113

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