



DESCRIPTION	PRODUCT	BENEFIT	DOSAGE	
OXIDISING AGENTS:			PER 100 KG FLOUR	
Ascorbic acid 100%	Edge S1	Strengthen the wheat gluten and gives more stability.	1-10g	X
Azodicarbonamide 23%	Smartox X6	Strengthen the wheat gluten and gives more stability. For long fermentation.	1-10g	
Calcium Peroxide	EDGE PS C	Strengthen the wheat gluten and gives more stability. Gives a long stable curve in Farinograph.	1-10g	
Flour bleaching				
Benzoyl Peroxide 27%	EDGE E6	Whitens flour within 48 hours.	10-50g	
Reducing agent				
L-Cystein anhydrous	Edge Y18	Relaxes the dough.	0,5-1g	
	Edge C10	Relaxes the dough.	5-10g	
Baking additives				
Soya flour	Aktiva Soyflour FE	Soyflour fullfat enzymactive.	100-1000g	X
	Aktiva Soyflour ED	Soyflour enzymeactive defatted.	100-1000g	
Malted wheat flour	Aktiva Maltflour	Better taste, browning, volume.	100-1000g	
DATEM emulsifier	E-MUL DGB	Better volume, shelf life, machinability.	0,1-0,3%	X
SSL emulsifier	E-MUL DHI	Better volume, shelf life, machinability, softer crumb.	0,1-0,3%	X
Wheat gluten	Edge Gluten	Increases protein level.	0,5-3%	
Sourdough	Sourdough wheat	Replaces self made sourdough.	0,5-1%	
	Sourdough rye		0,5-1%	
Enzymes				
Alpha-Amylase	N-zym LM 30	Volume increase, better browning, used when falling numbers are high.	0,5-3g	X
	N-zym LM 40		0,3-2g	X
	N-zym LM 5		4-15g	X
Bacterial Amylase	N-zym BA	Much better volume and dough elasticity.	0,5-2g	X
Fungal Xylanase	N-zym E 9		1-3g	X
	N-zym E20		1-3g	X
	N-zym AiA		1-3g	
Bacterial Xylanase	N-zym BAH		1-3g	X
Glucoseoxidase	N-zym GO 10000	Increases volume and stability.	0,5-3g	X
Glucoseamylase	N-zym GA 30	Better browning and volume.	1-3g	X
Lipase	N-zym i	Much better volume, replacement of emulsifier.	0,5-1,5g	X
	N-zym iX		0,5-2g	X
Datem replacer	N-zym DE FX	Much better volume, replacement of emulsifier, increases stability.	1-3g	X
	N-zym DE FX Plus		0,5-3g	X
Transglutaminase	N-zym TG	Increases stability, forms protein bonds	1-3g	
Protease	N-zym R12	Usage for biscuits.	5-10g	X
	N-zym R10	Relaxes stiff doughs.	2-10g	X

FOR FURTHER INFORMATION: edge-foods GmbH

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DESCRIPTION	PRODUCT	BENEFIT	DOSAGE	
OXIDISING AGENTS:			PER 100 KG FLOUR	
Compounds				
Gluten replacer	N-zym ENH 55	Increases volume and water absorption.	10-50g	X
Water binding	N-zym ENH 100	Increases water absorption.	10-100g	X
All purpose mix	N-zym BR 1500	Complete mix for single use in flour mills, suitable for all yeast raised breads and very tolerant on flour qualities.	10-20g	X
	N-zym BR 17	Complete mix as BR 1500 but with increased stability and suitable for higher falling numbers.	10-20g	X
	N-zym BXE	All in one flour treatment compound.	10-25g	
	N-zym BXE PLUS	All in one flour treatment compound with increased volume.	10-25g	
	N-zym HBK	Compound for home baking flour mainly suitable for chapatti and flat bread.	10-25g	X
	N-zym iP3	Compound for pasta to use normal wheat instead of Durum wheat.	50-60g	
	N-zym iP 4		50-60g	

Bakery improver

	Pullmann	All purpose improver concentrate in 1 kg cans, for bakeries that do not need emulsifiers.	10-20g	X
	Pullmann CAM 2	All purpose bread improver including emulsifier for baguette type bread and buns.	150-300g	X
	Tiger	Improver concentrate in 1 kg cans, for bakeries that do not need emulsifiers.	20g	
	Aktiva DSL	Improver for better volume and machinability, better crumb structure.	0,1-0,3%	

Products are free from any animal raw materials and there are no animal products used in our production.

Vitamins

Single vitamins	A, B, C, minerals, iron, zinc	For different fortified foods.		
Vitaminmixes	Various	For flour fortification.		

Customer specific, tailor-made compounds and mixtures are possible. Also private labelling and packing in different sizes. Standard packing is 20-25 kg net cardboard with PE-Inliner or PE/Paper bags of 25 kg net.



Our production is certified by HALAL CONTROL.
Several products are HALAL conform (marked with „X“).

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