PANLYVE®
FOR BAKERY

A wide range of mono-enzymatic products designed for manufacturers who wish to retain control over the enzymatic complementation of their processes.

BREAD, PASTRY, BRIOCHE, BISCUITS & CAKES

VOLUME OPTIMIZATION

SOFTNESS CONTROL

TEXTURE & TASTE IMPROVEMENT

SHELF LIFE EXTENSION

MORE APPEALING PRODUCTS

AVAILABLE FOR GLUTEN FREE APPLICATIONS

soufflet biotechnologies
Your enzyme partner since 1989

invivo

PANLYVE® FOR BAKERY

Designed for manufacturers who wish to retain control over the enzymatic complementation in their processes.

Mono-enzymatic products available in different concentrations.

Check out our GMO-free and available for gluten-free application solutions!

Create your own enzymatic combinations:

AMYLASES	MAIN BENEFITS
PANLYVE AMY Range	• Improve the yeast growth • Increase the volume of the bread • Contribute to a golden crust

AMYLOGLUCOSIDASES	MAIN BENEFITS
PANLYVE AG Range	• Reduce the fermentation time • Improve softness, crumb structure and color of the crust • Efficient in pre-cooked frozen breads

ANTI-STALING AMYLASES	MAIN BENEFITS
PANLYVE AR10 Range	• Shelf life extension and softness improvement
PANLYVE AR6 Range	

ASPARAGINASES	MAIN BENEFITS
PANLYVE ACR Range	• Acrylamide reduction

XYLANASES	MAIN BENEFITS
PANLYVE HCB Range	• Speed up the creation of the gluten network • Increase softness, tolerance and machinability of the dough • Better volume • Synergestic effect with the other enzymes
PANLYVE LBK Range	
PANLYVE AXN Range	

CELLULASES	MAIN BENEFITS
PANLYVE XT Range	• Improve extensibility and volume • Synergestic effect with the other enzymes • Recommended for rye bread

GLUCOSE-OXYDASE	MAIN BENEFITS
PANLYVE GO Range	• Create dry and more tolerant dough • Reduce extensibility • Improve the volume

LIPASES	MAIN BENEFITS
PANLYVE L Range	• In situ production of emulsifiers from the lipids of the flour • Datem replacement • Reinforcement of the gluten network • Increase the volume of the bread • Increase the tolerance (for long fermentation)

TRANSGLUTAMINASE	MAIN BENEFITS
PANLYVE TG RANGE	• Reinforce the gluten network • Improved tolerance • Increase the volume

PROTEASES	MAIN BENEFITS
PANLYVE BI Range PANLYVE NP Range	• Improve the extensibility • Increase the volume • Regular sizing • Metabisulfite replacement

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Ask us for samples!

Tailor-made products on request