



# Meet consumer demands with enzymes that support organic labeling

Today's consumers are becoming more conscious of their health, and of sustainability. As organic products are considered healthier and more sustainable, consumers are increasingly opting for organic food alternatives – and baked goods are no exception.

## **Make organic claims**

Novozymes offers a range of enzymes that support the production of organic baked goods. They help your baked goods entice the senses while meeting consumer demands for high-quality, organic foods. With an organic label, you can amplify your customer group by providing more options for hungry consumers.

## **Produce the same high quality**

With Novozymes solutions, your organic baked goods achieve the same high quality that you are used to. Your goods will look, smell, feel and taste just as great as they normally do.

## **Get ahead**

Staying ahead of the dynamic food and beverage market requires the best technology and expertise to become even more flexible, efficient and profitable. With our solutions and know-how, Novozymes can support you on that journey. Let's transform the quality and sustainability of your business together.

## Baking product range

### Supporting your needs when producing organic baked goods

So you're ready to bake some organic goods? Here's how Novozymes can help!

Desired outcome	Product	Benefits
<b>Flour modification</b> Standardized flour for consistent bread quality	Fungamyl® 4000 SG Fungamyl® 800 L Fungamyl® Ultra WF G	Standardizes the amylolytic activity of flour to improve bread volume, crust color and crumb structure
	AMG® 1100 BG AMG® Conc. BG	Enhances crust color, increases volume, reduces baking time and boosts the yeast
<b>Freshkeeping</b> Bread that stays soft	BAN® 800 MG BAN® 480 L	Increases crumb softness
<b>Dough conditioning</b> Improved dough properties such as stability and machinability, and bread with better appearance, bloom and structure	Celluclast® BG Celluclast® Conc. BG	Standardizes flour and creates superior volume, appearance and texture. Suitable for wholegrain products. A combination of xylanase and amylase enzymes
	Pentopan® 500 BG	Delivers larger volume and a more uniform crumb structure – especially in low-pH recipes
<b>Gluten strengthening</b> Improved dough stability and consistent dough quality at reduced formulation costs	Gluzyme® 10000 BG	Strengthens gluten and optimizes formulation costs by using the full strength of the flour's inherent gluten
	Fungamyl® Super BR	Standardizes flour and strengthens the flour's inherent gluten. A combination of glucose oxidase and fungal alpha amylase enzymes
<b>Gluten weakening</b> Enhanced dough properties and uniform product shape, surface and color	Neutrase® 0.8 L Neutrase® 1.5 MG Neutrase® 5.0 BG	Weakens gluten to increase dough extensibility and maintain the shape of biscuits

#### This product range complies with:

- Council Regulation (EC) No. 834/2007 of 28 June 2007 (as amended by Commission Regulation (EC) No. 889/2008 of 5 September 2008) on organic production and labeling of organic products
- 7 CFR 205.605: "Nonagricultural (nonorganic) substances allowed as ingredients in or on processed products labelled as "organic" or "made with organic".
- Codex Alimentarius standard CAC/GL 32-1999: "Guidelines for the production, processing, labeling and marketing of organically produced foods" (amended 2013)

#### It's the quality that counts

Novozymes provides safe production strains, assessed and approved raw materials – under strict, controlled processes that have full traceability. We are your expert when it comes to monitoring, understanding and complying with local and global food legislation, and we continue to pursue key international food safety and quality certifications. So you and your customers can feel confident.



#### About Novozymes

Novozymes is the world leader in biological solutions. Together with customers, partners and the global community, we improve industrial performance while preserving the planet's resources and helping build better lives. As the world's largest provider of enzyme and microbial technologies, our bioinnovation enables higher agricultural yields, low-temperature washing, energy-efficient production, renewable fuel and many other benefits that we rely on today and in the future. We call it Rethink Tomorrow.

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