



Enzymes / Enzimler

Mühlenchemie

serving Turkey & Middle East & Africa

Mühlenchemie – part of Stern Wywiol Gruppe



Mühlenchemie – part of Stern Wywiol Gruppe



working together
creating solutions

hydrosol
We texture taste.

Stabilising and
Texturing
Systems

Mühlenchemie
Understanding Flour

Flour Improvers

deutscheback
Together. Better Baking.

Baking
ingredients

planteneers
The Plant-Based Pioneers

Functional Systems
for Plant-based
Foods

SternEnzym
The Enzyme Designer

Enzyme
Systems

olbrichtarom
creating better taste

Flavourings
and Citrus
Peel Pastes

STERNVITAMIN
Micronutrients for a Healthy Life

Micronutrient
Premixes

sternlife
inspiring nutrition

Functional
Foods

Sternchemie
Lipid Technology

Lecithins

HERZA
CHOCNOLOGY

Chocolate
Pieces

SternMaid
contract manufacturing service

Blending
and Processing
Technology

Berg+Schmidt
Functional Lipids

Lipids

Source: Qarooni (1996)

Baking & Application

- ★ Observation of the effect of enzymes on bread
- ★ Control of enzyme dosage in the customer flour sample
- ★ Rheology, laboratory device usage, enzymes, bread application trainings
- ★ Customer-specific enzyme mix studies



Turkish Team in izmir



understanding

waf

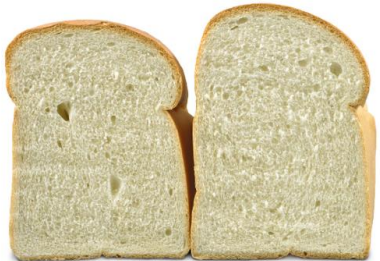


understanding

flour



MCgluten Enhancer



%4 vital buğday
gluteni ile
referans

1% vital buğday gluteni
+0.3% MCgluten
Enhancer 22

Vital buğday gluteninin büyük bölümünü /tamamını ikame ederek daha hacimli ve homojen yapılı ekmek çıkmasını sağlar.

DANKE SCHÖN!
Wir sehen uns in
ÇORUM
Cenk Engin

Mulgazym DFX



BAZ KATKI
Hacim 2520 cm

BAZ + Mulgazym DFX (60 ppm)
Hacim 3000 cm



