



Global Specialty Ingredients

PRODUCT LIST

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Your Innovation Our Solution
GLOBAL SPECIALTY INGREDIENTS (M) SDN BHD (832177-M)
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42920 Port Klang, Selangor Darul Ehsan, Malaysia
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Product List Summary

Product Category	Products \ Brand Name
Enzyme	WAFER MAGIC
Enzyme	BREAD MAGIC
Enzyme	CRACKER MAGIC
Enzyme	DOUGH MAGIC
Enzyme	NOODLE MAGIC
Enzyme	SPONGE MAGIC
Enzyme	PARATHA MAGIC
Enzyme	CHAPATHI MAGIC
Enzyme	COOKIE MAGIC
Enzyme	RUSK MAGIC



Product Name: **WAFER MAGIC – WAFER IMPROVER**

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Product Statement: **WAFER MAGIC** is a propriety blend of Food enzyme. The **WAFER MAGIC** which appeared as a creamy colour powder is used in low dosage as an economical improver. It shows good performance in Wafer. It reduces the viscosity and improves the mouth feel of the base wafer sheets and rolls.

Product Statement: **WAFER MAGIC** is a propriety blend of Food enzyme. The **WAFER MAGIC** which appeared as a creamy colour powder is used in low dosage as an economical improver. It shows good performance in Wafer. It reduces the viscosity and improves the mouth feel of the base wafer sheets and rolls.

Benefits:

- Suits all type of Batter mixers.
- Final product will have uniform crumb texture.
- Provides uniform colour.
- Reduce viscosity of the mixture.
- Improves the mouth feel

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Application: This functional ingredient is suitable to use in Wafer sheets and rolls.

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Dosage: Blend the Improver 8-10g with 100kg flour and use on top of the bulk flour in the mixer .Use SAPP at 400g/100kg of flour.

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Certifications: **WAFER MAGIC** range products are being certifies for following standards and Certifications: - Halal Cert.

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**Product Name:****BREAD MAGIC – BREAD IMPROVER****Product Statement:**

BREAD MAGIC is an Alpha-amylase (fungal) *Aspergillus oryzae* based propriety blend of Food enzyme. The **BREAD MAGIC** which appeared as a creamy yellow colour powder is used in low dosage as an economical improver. It shows good performance in Bread, Bun, Kulcha, and Pizza Base. It improves water absorption, provides tough dough for good machinability.

Benefits:

- Suits all type of mixers.
- Increases water absorption.
- Improves machinability.
- Increases softness and moisture retention.
- Final product will have uniform crumb texture.
- Provides uniform colour and improves whiteness.
- Gives a good oven jump and bold volume.

Application:

This functional ingredient is suitable to use in Bread, Bun, Kulcha, and Pizza Base.

Dosage:

Blend the Improver 8-10g with 100kg flour and use on top of the bulk flour in the mixer.

Certifications:

BREAD MAGIC range products are being certifies for following standards and Certifications: - Halal Cert.



Product Name: CRACKER MAGIC – BISCUIT IMPROVER

Product Statement: **CRACKER MAGIC** is a propriety blend of Food enzyme. The **CRACKER MAGIC** which appeared as a light creamy brown colour powder is used in low dosage as an economical improver. It shows good performance in Cracker dough such as Ritz, Tuc and any other fermented Cracker.

Benefits:

- Suits all type of dough mixers.
- Good volume and Flaky bite.
- Uniform crumb texture.
- Improves crust colour.

Application: This functional ingredient is suitable to use in Cracker dough such as Ritz, Tuc and any other fermented Cracker.

Dosage: Blend the Improver 14-16g with 100kg flour and use on top of the bulk flour in the mixer .Use SAPP at 400g/100kg of flour.

Certifications: **CRACKER MAGIC** range products are being certifies for following standards and Certifications: - Halal Cert.



Product Name:

DOUGH MAGIC – BISCUIT IMPROVER

Product Statement:

DOUGH MAGIC is a propriety blend of Food enzyme. The **DOUGH MAGIC** which appeared as a dark brown colour powder is used in low dosage as an economical improver. It shows good performance in HARD dough such as Marie, Rich tea etc.

Benefits:

- Suits all type of dough mixers.
- Good volume and nice bite.
- Uniform crumb texture.
- Improves crust colour.

Application:

This functional ingredient is suitable to use in HARD dough such as Marie, Rich tea etc.

Dosage:

Blend the Improver 12-15g with 100kg flour and use on top of the bulk flour in the mixer .Use SAPP at 400g/100kg of flour.

Certifications:

DOUGH MAGIC range products are being certifies for following standards and Certifications: - Halal Cert.

**Product Name:****NOODLE MAGIC – NOODLE IMPROVER****Product Statement:**

NOODLE MAGIC is a propriety blend of Food enzyme. The **NOODLE MAGIC** which appeared as a light cream colour powder is used in low dosage as an economical improver. It shows good performance in raw noodles dough sheets.

Benefits:

- Reduced spikiness of the noodles or dough sheets,
- Improved brightness and colour stability of raw noodles dough sheets during processing,
- Increased firmness of noodles based on wheat flour,
- Reduced stickiness of or noodles,
- Increased overcooking tolerance,
- Increased brightness of cooked noodles,
- Increased whiteness of white salted noodles.
- Reduced checking of pasta products made from wheat flour.

Application:

This functional ingredient is suitable to use in raw noodles dough sheets and rolls.

Dosage:

Blend the Bread Improver with flour and other dry ingredients. Suggested optimum dosage is 35-60ppm.

Certifications:

NOODLE MAGIC range products are being certifies for following standards and Certifications: - Halal Cert.

**Product Name:****SPONGE MAGIC – BISCUIT IMPROVER****Product Statement:**

SPONGE MAGIC is an Alpha-amylase (fungal) *Aspergillus oryzae* based propriety blend of Food enzyme. The **SPONGE MAGIC** which appeared as a creamy Yellow colour powder is used in low dosage as an economical improver. It shows good performance in Sponge Cakes.

Benefits:

- Suits all type of dough mixers.
- Good & accelerated fermentation in sponge.
- Final product will have uniform crumb texture.
- Improves crust colour.

Application:

This functional ingredient is suitable to use in Sponge cakes.

Dosage:

Blend the Improver 14-16g with 100kg flour and use on top of the bulk flour in the mixer .Use SAPP at 400g/100kg of flour.

Certifications:

SPONGE range products are being certifies for following standards and Certifications: - Halal Cert.

**Product Name:****PARATHA MAGIC – IMPROVER****Product Statement:**

PARATHA MAGIC is a propriety blend of Food enzyme. The **PARATHA MAGIC** which appeared as a creamy yellow colour powder is used in low dosage as an economical improver. It shows good performance in Indian flat breads specifically paratha, Kulcha and Pizza Base. It improves water absorption, provides tough dough for good machinability and ensures lamination characteristics.

Benefits:

- Increases water absorption.
- Improves machinability.
- Increases softness and moisture retention.
- Final product will have uniform crumb texture.
- Provides uniform colour and improves whiteness.
- Softness through several discrete laminations in paratha.

Application:

This functional ingredient is suitable to use in Indian flat breads specifically paratha, Kulcha and Pizza Base.

Dosage:

Blend the Improver 8-10g with 100kg flour and use on top of the bulk flour in the mixer.

Certifications:

PARATHA range products are being certifies for following standards and Certifications: - Halal Cert.



Product Name:

CHAPATHI MAGIC – CHAPATHI IMPROVER

Product Statement:

CHAPATHI MAGIC is a propriety blend of Food enzyme. The **CHAPATHI MAGIC** which appeared as a creamy yellow colour powder is used in low dosage as an economical improver. It shows good performance in Indian flat breads such as Chapati, and phulka. It improves water absorption, provides tough dough for good machinability.

Benefits:

- Increases water absorption.
- Improves machinability.
- Increases softness and moisture retention.
- Increases fluffing of phulka and chapathi.
- Make it soft and easy to tear with minimum effort.

Application:

This functional ingredient is suitable to use in Indian flat breads such as Chapati, and phulka.

Dosage:

Blend the Improver 8-10g with 100kg flour and use on top of the bulk flour in the mixer.

Certifications:

CHAPATHI MAGIC range products are being certifies for following standards and Certifications: - Halal Cert.

**Product Name:****COOKIE MAGIC – COOKIE IMPROVER****Product Statement:**

COOKIE MAGIC is a propriety blend of Food enzyme. The **COOKIE MAGIC** which appeared as a light yellow colour powder is used in low dosage as an economical improver. It shows good performance in short dough biscuits where butter is not used. It improves the mouth feel of the cookies.

Benefits:

- Suits all type of dough mixers.
- Good volume and short bite.
- Uniform crumb texture.
- Improves crust colour.

Application:

This functional ingredient is suitable to use in cookies and biscuits.

Dosage:

Blend the Improver 4-5g with 100kg flour and use on top of the bulk flour in the mixer .Use SAPP at 400g/100kg of flour.

Certifications:

COOKIE MAGIC range products are being certifies for following standards and Certifications: - Halal Cert.

**Product Name:****RUSK MAGIC – BISCUIT & TOAST IMPROVER****Product Statement:**

RUSK MAGIC is a propriety blend of Food enzyme. The **RUSK MAGIC** which appeared as a creamy yellow colour powder is used in low dosage as an economical improver. It shows good performance in Toasted Bread, rusk etc. It improves water absorption, provides strong dough for good machinability.

Benefits:

- Suits all type of mixers.
- Increases water absorption.
- Improves machinability.
- Increases softness and moisture retention.
- Final product will have uniform crumb texture.
- Provides uniform colour and improves whiteness.
- Gives a good oven jump and bold volume.

Application:

This functional ingredient is suitable to use in Toasted Bread, rusk etc.

Dosage:

Blend the Improver 8-10g with 100kg flour and use on top of the bulk flour in the mixer.

Certifications:

RUSK MAGIC range products are being certifies for following standards and Certifications: - Halal Cert.