

VERON® OXYS 148

Stability meets Affordability

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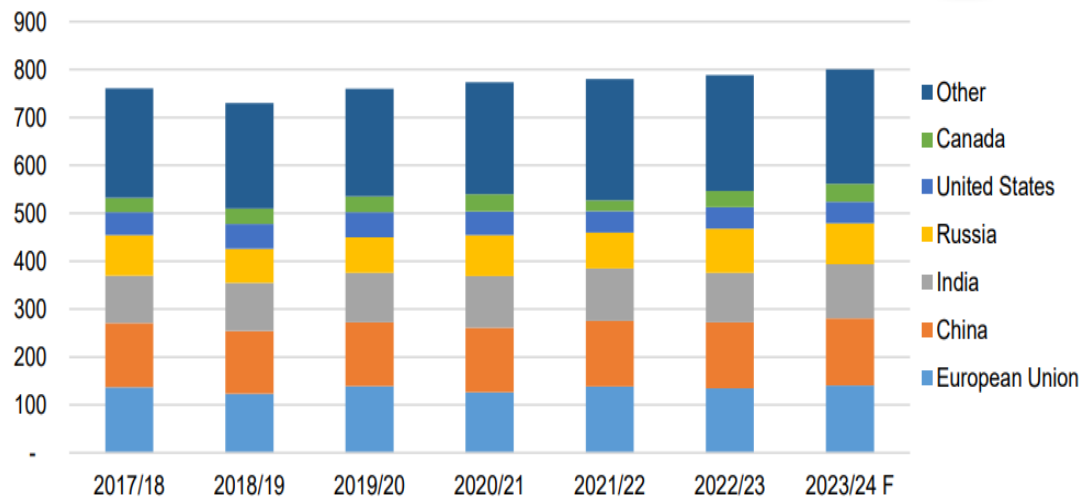


Inconsistent weather and harvest conditions lead to changes in quality and availability of wheat crop.



Figure 1
Top wheat producing countries, 2017/18–2023/24

Metric tons (million)

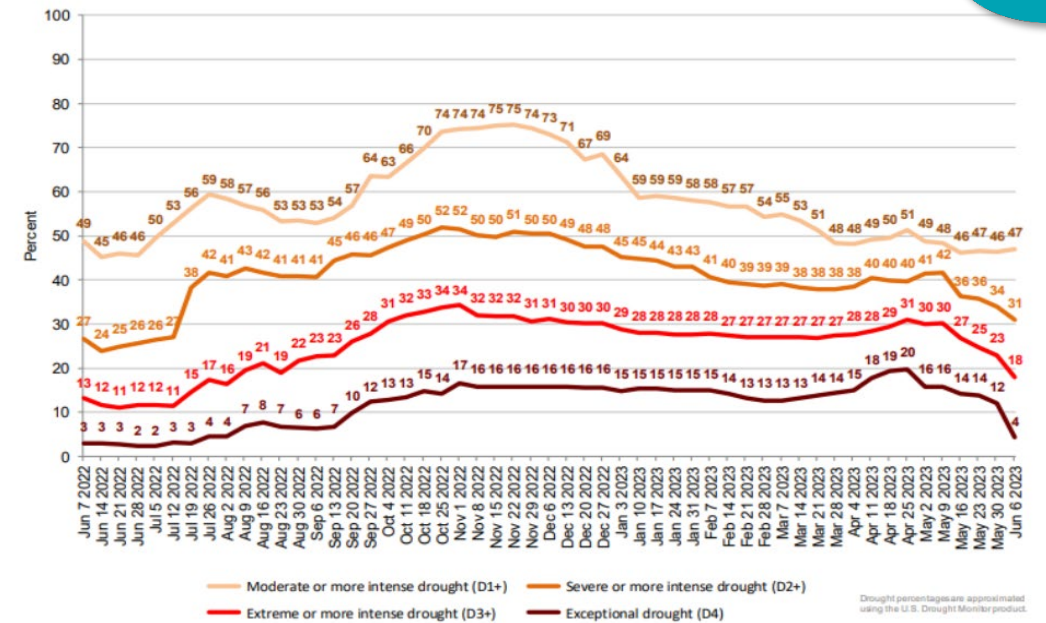


F=forecast

Source: USDA, Economic Research Service; USDA, Foreign Agricultural Service, *Production, Supply and Distribution* database.



Figure 2
Percent of United States winter wheat located in drought, June 7, 2022–June 6, 2023



Note: This product was prepared by the USDA, Office of the Chief Economist (OCE), World Agricultural Outlook Board (WAOB). Major and minor agricultural areas are delineated using National Agricultural Statistics Service (NASS) 2017 Census of Agriculture data. Drought percentages are approximated using the U.S. Drought Monitor product.
Source: USDA, World Agricultural Outlook Board, Agricultural Weather and Assessments Group.

When the flour quality is weak, what does that mean for the bakers?



CHANGE IN DOUGH RHEOLOGY

Weaker flour systems tend to give softer, more flowy dough texture and sticky dough hand feel.



LACK IN DOUGH STABILITY

Poor gluten network can lead to weaker dough stability resulting to collapsed dough.



LOW BREAD VOLUME

Weak gluten is unable to maximise the dough expansion during proofing and baking, thus resulting to poor bread volume.

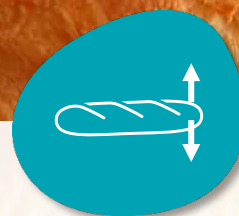
NEW

VERON[®] OXYS 148

STABILITY MEETS AFFORDABILITY



Better stability
and shock
tolerance

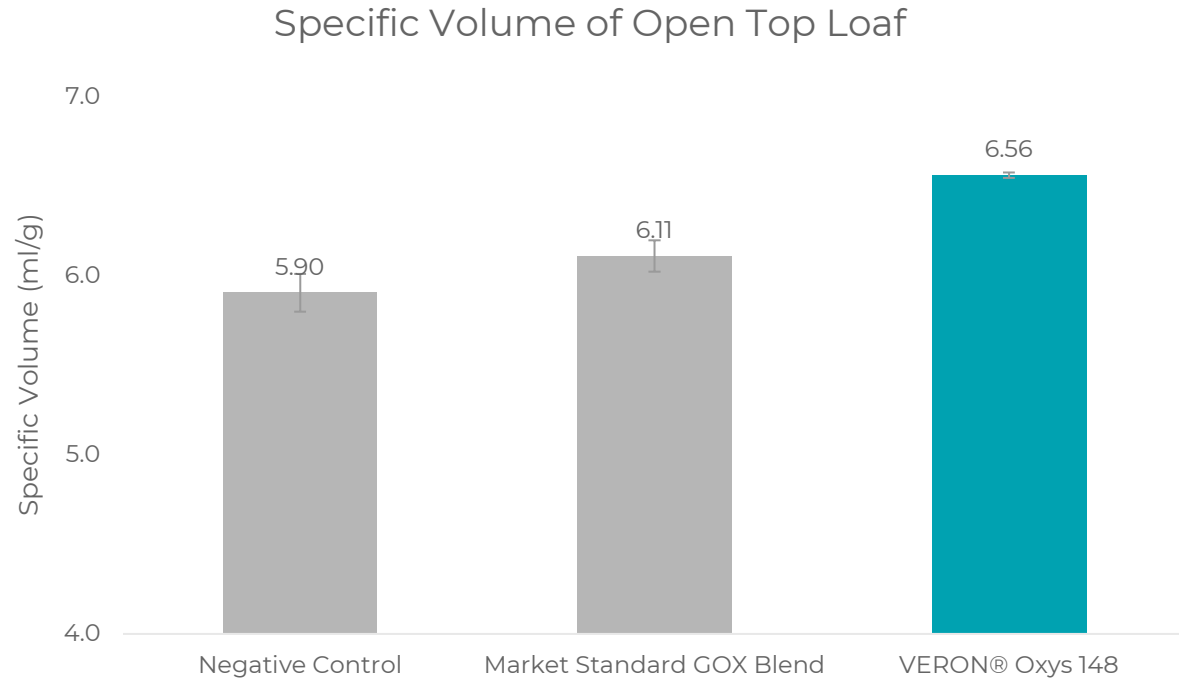


Improved volume
on breads and
baguettes



Improved bread
structure after baking
and non-collapsed
sides

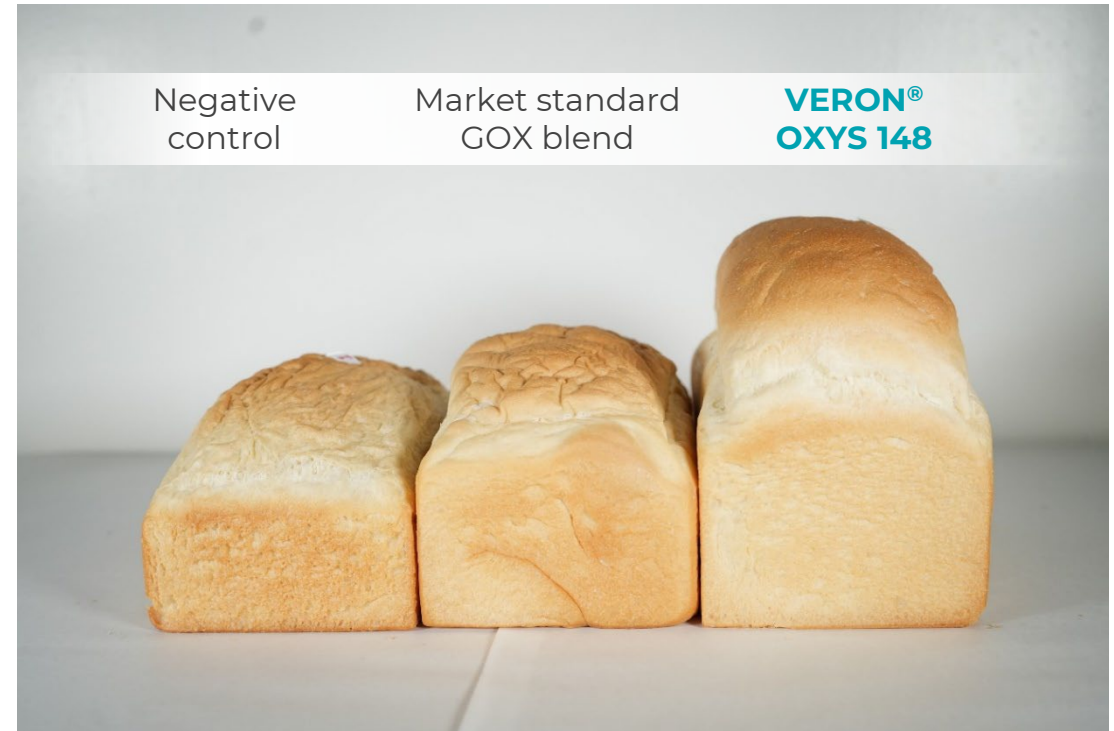
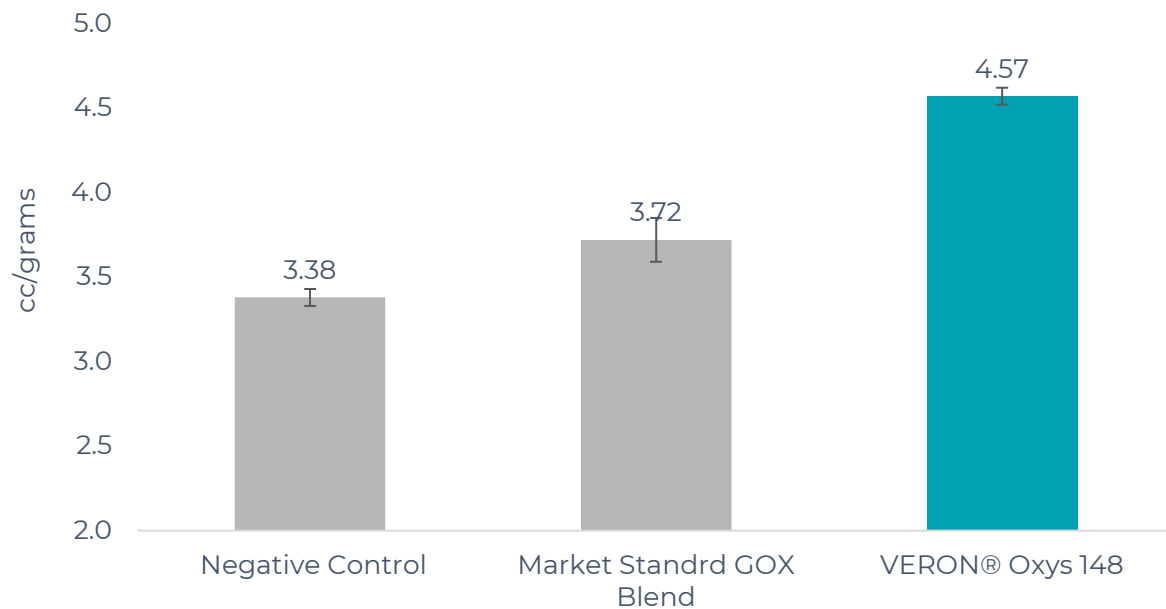
VERON® OXYS 148 for optimum improvement on bread volume and loaf structure



Significant improvement on bread volume with **VERON® OXYS 148** compared to negative control and market standard GOX blend. Better bread structure with more stable and non-collapsed sides.

VERON® OXYS 148 for improved dough stability

Specific Volume of Open Top Loaf - Shocked

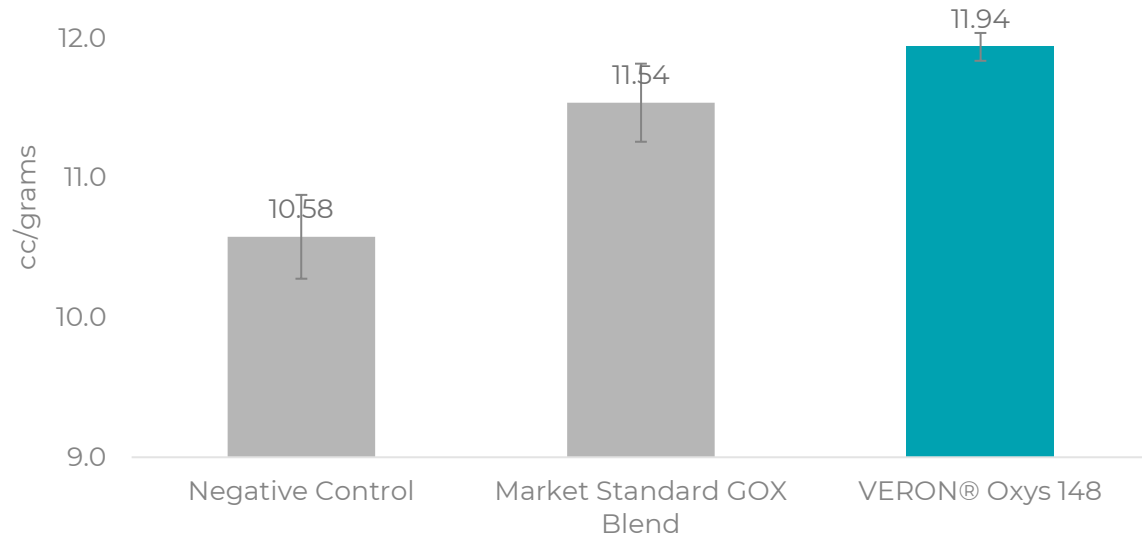


VERON® OXYS 148 gave significantly better dough stability compared to negative control and market standard GOX blend.



VERON[®] OXYS 148 for improvement in volume and cut opening on Vietnamese Baguette

Specific Volume of Vietnamese Baguette



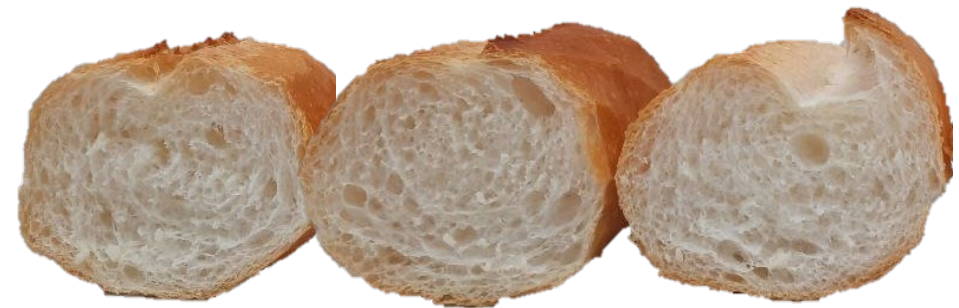
Negative control



Market standard GOX blend



VERON[®] OXYS 148



VERON[®] OXYS 148 leads to greater volume and helps to get more pronounced cut openings on Vietnamese baguette.

Benefits of **VERON® OXYS 148** for the flour milling industry



Flexibility in raw
material sourcing



Enhanced dough
stability and
bread quality



Better adaptation
to customer needs



Attractive
cost-in-use

VERON®

The ART of Baking Enzymes