Creative Enzymes®

Fungal hemicellulase enzyme for bread doughs

Cat. No. GRAIN-2512

Lot. No. (See product label)

Introduction

Description	A dough-conditioning fungal hemicellulase enzyme preparation. It acts on flour pentosans to soften and reduce the viscosity of bread doughs and batters.
Applications	Grain Processing
Synonyms	Fungal hemicellulase enzyme; bread doughs; Grain Processing enzyme; fungal hemicellulase; Grain Processing; hemicellulase; Fungal hemicellulase enzyme for bread doughs; GRAIN-2512

Product Information

Appearance	powder or liquid
CAS No.	9025-56-3

Usage and Packaging

Package	25kg/paper barrel (powder form), 30kg/polyster barrel (liquid form).