

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).