Creative Enzymes®

α amylase for bread

Cat. No. GRAIN-2513

Lot. No. (See product label)

Introduction

Description	An alpha amylase used as an ingredient in bread-improvers and bakery mixes and for supplementing and standardizing the natural alpha-amylase activity of flour in the flourmill. When added to bread flours, the maltose and dextrins improve fermentation, baking volume, crumb structure and softness.
Applications	Grain Processing
Synonyms	alpha amylase; alpha amylase for bread; Grain Processing; alpha amylase; bread; Alpha amylase for bread; GRAIN-2513

Product Information

Appearance	powder or liquid
CAS No.	9000-90-2

Usage and Packaging

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