

## 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).