

Bacterial hemicellulase

Cat. No. GRAIN-2515

Lot. No. (See product label)

Introduction

Description A bacterial hemicellulase that is a dough-conditioning enzyme preparation. It's hemicellulase (pentosanase) activities acts on flour pentosans to soften and reduce the viscosity of bread doughs and batters.

Applications Grain Processing

Synonyms Bacterial hemicellulase; Grain Processing enzyme; hemicellulase; Grain; GRAIN-2515

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).