

## α amylase enzyme for flour

Cat. No. FLO-1301

Lot. No. (See product label)

### Introduction

#### Description

A fungal alpha amylase enzyme preparation produced by a selected strain of Aspergillus species.

#### Applications

It is specialty used as an ingredient in flour improvement, when flour itself has a low content of alpha amylase. FlourFaa ensures continuous formation of dextrins and maltose from available starch of flour and enhanced quality of flour.

#### Synonyms

Alpha amylase enzyme; for flour; fungal alpha amylase enzyme; enhance quality of flour enzyme; enhance quality; alpha amylase enzyme; flour; alpha amylase; Alpha amylase enzyme for flour; FLO-1301

### Product Information

#### Source

Aspergillus species

#### Appearance

powder or liquid

#### CAS No.

9000-90-2

### Usage and Packaging

#### Package

25kg/paper barrel (powder form), 30kg/polyster barrel (liquid form) or subject to client requirement.