Creative Enzymes®

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.