Creative Enzymes®

Fungal hemicellulase enzyme for flour

Cat. No. FLO-1302

Lot. No. (See product label)

Introduction

Description	A fungal Hemicellulase enzyme preparation produced by a selected strain of Aspergillus species.
Applications	This result in improved development and extensibility of gluten produced by these enzymes enhance the quality and flavour of flour. It is specialty used as an ingredient in flour improvement.
Synonyms	hemicellulase; Fungal hemicellulase enzyme; for flour; Hemicellulase enzyme; development and extensibility of gluten; gluten; Fungal hemicellulase enzyme for flour; FLO-1302

Product Information

Source	Aspergillus species
Appearance	powder or liquid
CAS No.	9025-56-3

Usage and Packaging

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