

Bacterial Hemicellulase enzyme for flour

Cat. No. FLO-1303

Lot. No. (See product label)

Introduction

Description

A bacterial Hemicellulase enzyme preparation produced by a selected strain of Bacillus 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; Bacterial Hemicellulase enzyme; for flour; Hemicellulase enzyme; development and extensibility of gluten enzyme; gluten; flour; Bacterial Hemicellulase enzyme for flour; FLO-1303

Product Information

Source

Bacillus 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.