Creative Enzymes®

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.