

## 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.