

Weat Gluten Processing Complex Enzyme (Food Grade)

Cat. No. ASE-001

Lot. No. (See product label)

Introduction

Description This product is a compound enzyme which designed for the processing of weat

gluten.

Applications 1.Influencing on the non-starch polysaccharides(NPS) ,the viscosity of starches is

increased. 2.Increase the yield of starches and vital wheat glutens. 3.Reduce the

consumption of materials, water and energy.

Synonyms Wheat Gluten Processing Complex Enzyme; Complex Enzyme; Wheat Gluten

Processing; starch processing enzymes; starch; Wheat Gluten; Food Grade

Product Information

Form Liquid

Activity 8,000,000u/ml

pH Stability 4.5-7.5

Optimum pH 5.5-6.5

Optimum temperature 30-60°C, favorable at 40-50°C

Usage and Packaging

Package 25kgs/drum, 1.125kgs/drum

Storage and Shipping Information

Storage Should be stored in a cool place avoiding high temperature. Liquid: 3 months at

25°C, activity remain >90%; 6 months, activity remains >80%. Increase dosage

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after shelf life.

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