Creative Enzymes®

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 after shelf life.