

Fungal amylase for baking

Cat. No. BAK-1711

Lot. No. (See product label)

Introduction

Description

Fungal amylase is a liquid amylase preparation fermented by aspergillus. Fungal amylase hydrolyzes starch into maltotriose, dextrose and other oligosaccharides.

Applications

Be applied to maltose syrup production, pastry baking.

Synonyms

Fungal amylase for baking; Fungal Amylase; maltose syrup production; pastry baking; maltose syrup; BAK-1711

Product Information

Source

Aspergillus

Appearance

liquid

CAS No.

9000-90-2

Usage and Packaging

Package

25kg/barrel or subject to client requirement.