Creative Enzymes®

Maltogenic amylase for baking

Cat. No. BAK-1712

Lot. No. (See product label)

Introduction

Description	A maltogenic amylase, which effectively hydrolyzes starch in flour, producing maltose and low molecular weight sugars.
Applications	Extend Shelf Life
Synonyms	Maltogenic amylase for baking; maltogenic amylase; Extend Shelf Life enzyme; BAK-1712

Product Information

Appearance	powder or liquid

Usage and Packaging

Package	25kg/paper barrel (powder form), 30kg/polyster barrel (liquid form).