

Enzyme blend for light-flour

Cat. No. BAK-1713

Lot. No. (See product label)

Introduction

Description When added to light-flour containing batters, It reduces mixing time and improves the volume of leavened baked goods. Softens and increases crumb fineness.

Applications Extend Shelf Life

Synonyms light-flour; Enzyme blend for light-flour; increases crumb fineness; Extend Shelf Life enzyme; light-flour enzyme; BAK-1713

Product Information

Appearance powder or liquid

Usage and Packaging

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